

**School wise chart**

**Name of State** J&K

**Name of District** Leh

**Name of School** Middle School Achina Yokma

<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	25	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.

4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	

8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1024 Both primary And upper	

2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportat in charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	

4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	

5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	

8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Alchi</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	12	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre

2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	

4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		

6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Dha</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	26	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
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3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
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4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
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5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
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5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
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8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
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	(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 Organizers, Cooks & helpers :	one Nos of Cook	
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8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		

9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
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10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Domkhar Burma</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Fotaksar</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	25	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by inspecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		

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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	

7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School hanu Khas Khas</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	27	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	

5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

**School wise chart**

**Name of State** J&K

**Name of District** Leh

**Name of School** Middle School hanuThang

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	11	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
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4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.

4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
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5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	

8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer  
Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Katchey Thang</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	10	
2	Food Grains:		

2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transport charge is granted to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to not release of MDM budget in time. The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by inspecting time to time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	

4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		

6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Khangral</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	11	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not releasedof MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School kanji</b>			
<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	27	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School khaltsi</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	23	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
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3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
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3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by inspecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
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4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
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5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
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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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	

7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Komng shet heshuk</b>			
<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	7	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	

5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

**School wise chart**

**Name of State** J&K

**Name of District** Leh

**Name of School** Middle School Leydho

<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	18	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.

4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	

8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Lingshet</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	60	
2	Food Grains:		

2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	

4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		

6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School mangu</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	7	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not releasedof MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Sanith</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	14	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Saspochey</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	7	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by inspecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		

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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	

7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Saspol</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	11	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	

5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

**School wise chart**

**Name of State** J&K

**Name of District** Leh

**Name of School** Middle School Skindying

<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.

4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	

8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Skurbuchan</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	41	
2	Food Grains:		

2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	

4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utensil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		

6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School takmachik</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	9	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not releasedof MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School temisgam (Girls)</b>			
<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	18	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School Urbis</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	10	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by inspecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		

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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	

7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School Achina Lungba</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	

5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

**School wise chart**

**Name of State** J&K

**Name of District** Leh

**Name of School** Primary School Ang

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.

4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	

8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer  
Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School baldesh</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		

2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatoin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	

4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		

6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Pry. School Domkhar Dho</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not releasedof MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Pry School Fotoksar Gongma</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School Fotoklalok</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by inspecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		

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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	

7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School gira</b>			
<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	

5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

**School wise chart**

**Name of State** J&K

**Name of District** Leh

**Name of School** Primary School hanu farol

<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.

4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	

8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer  
Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School hanu rong</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		

2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	

4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		

6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School primary School Hipti</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not releasedof MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Middle School kongshet</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	10	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School Kurambik</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by inspecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		

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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	

7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Pry School Kurfuk Saspol</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	5	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportat in charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	

5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

**School wise chart**

**Name of State** J&K

**Name of District** Leh

**Name of School** Primary School Laido Kapto

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.

4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	

8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Pry. School</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1024 Both primary And upper	

2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportat in charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	

4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	

5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	

8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Pry School Lamayuru Yokama</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	2	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre

2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	

4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utensil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		

6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School Lasthg baima</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	8	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not releasedof MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	

6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School Machu Fotoksar</b>			
<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		

7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School Photo Lalok</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by inspecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		

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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	

7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Primary School Thongros</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	2	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	

5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		

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

No  
dated

**Zonal Education Officer**  
**Khaltsi**

**School wise chart**

**Name of State** J&K

**Name of District** Leh

**Name of School** primary Schoolyoul Skurbucahn

<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	7	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Govt nearest centre
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Minimum Transportatin charge is granting to get the food grain from FCI	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food acn be served owing to not released of MDM budget in time . The quality of cook meal.	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being planned by the staff member and VEC as per the instruction given by CEO leh.	
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, by indpecting time time the higher authority	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Once or twice in a month	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily based by HM	DIET faculty also visited frequently.

4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	HM	yes
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	Pucca 16.1 /2X9.1/2	Kitchen shed are partly Pucca
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?		
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes one nos of opressure cooker and two utinsil the size as per the Roll of the Student 150ltrs	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	No Plan to train Teachers and organizers/ cooks/ helpers?	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Yes	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	No	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	no	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook	

8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	no	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Paid 1000 pm under MDM norms
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
10	Mobilization of mothers/ representatives of local bodies:	Yes	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
10(ii).	What are the mechanisms for monitoring the Scheme?		There is no Specific mechanism till date
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?		Yes
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

No  
dated

**Zonal Education Officer**  
**Khaltsi**

<b>Name of School - Govt High School Achinathang</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.</b>			
<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>

1	Total No. of Students enrolled of the school?	20	10 primary and 10 Upper primary
2	Food Grains:	From Food and Supply store	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By local people	
3	Cooking of Meal:	yes	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes. HM & MDM Incharge	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Subject to the availability of balance.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	Two time a month
4	Monitoring:	Yes by MDM incharge	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, by MDM incharge and other teachers	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	No	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes	2 Nos 100 kg capacity
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	One pressure cooker 7 litres capacity and One utensel 15 litres capacity
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	No	Children wash their hand on tap
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes	School building verandah
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
			Cook Cum helper engaged by the Deptt.

	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	One	2 i/c teachers and One cook
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Rs 1000 to cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Initially cook are engaged by Schhol Head and VEC	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	No	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers/ representatives of local bodies:	No	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :	No	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

**Name of School Govt High School Chuchul**

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

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	45	

2	Food Grains:	Fair price shop	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hire vehicle	
3	Cooking of Meal:	Yes	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	I/C MDM and HM	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:	Yes, by HM	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	I/C MDM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	No	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	Pressure Cooker one and 3 pots
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	No	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	No	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	No	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Used kerosen stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	No, gas connection	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	No	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.		
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
		Cook Cum helper engaged by the Deptt.	

	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	One	
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.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Rs 1000 to Cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Cook are engaged by the Deptt.	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	No	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers/ representatives of local bodies:	No	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :	No	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

<b>Name of School - Govt High School Baima</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.</b>			
<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	33	
2	Food Grains:	Through Food & Supply store	

2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	I/C MDM transports the food grain to the school transport charges released	
3	Cooking of Meal:	Vegetables and fruits are some times collect from parents	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	We provided meal as per the allocated grms.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		No mechanism involved
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM and I/C MDM Incharges	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	yes	We try to provide pulses and veg.on rotational basis weekly.
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	Eggs once in week, fruits not frequently
4	Monitoring:	Yes	Random checking by HM
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	By HM,I/C MDM and VEC
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	Yes	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		

5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	One Presurre Cooker 10 ltr and One utensel 15 ltr.
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:	No	No training has been provided to cook cum helper.
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?		
7	Role of Teachers:		Re-orientation needed
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.		
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :	Cook	Cook Cum helper engaged by the Deptt.
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		

	(iv) Mothers Groups		
	(v) Any other		
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 Organizers, Cooks & helpers :	1	
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.	No	Further training needed
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Rs 1000 to Cook cum helper.
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Concerned HM	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	Yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers/ representatives of local bodies:	No	No steps have been taken so far.
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	Yes	
11	External evaluation of the programme :	No	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

**Name of School - Govt High School Domkhar Gongma**

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

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	14	
2	Food Grains:	Food and supply store of the Village	

2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By taxi	
3	Cooking of Meal:	Yes	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	N/A	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	N.A	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	SMC, HM and I/C MDM Incharges	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	Due to meager amount
4	Monitoring:	Yes	By HM and I/C MDM
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	No	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	

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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes	verandah
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:	No	
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	VEC
7	Role of Teachers:	No	
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :	Cook	Engaged by the Deptt.
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
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 Organizers, Cooks & helpers :	3	One Cook and Two organizer
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.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook	Rs 1000 per month
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Cook are engaged by the Deptt.	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	No	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers/ representatives of local bodies:	No	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :	No	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

<b>Name of School - High School Domkhar Yokma</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.</b>			
<b>Srl. No.</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, if any</b>
1	Total No. of Students enrolled of the school?	16	
2	Food Grains:	Fair Price Shop	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		

2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Taxi	
3	Cooking of Meal:	Yes	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Yes	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM and I/C MDM Incharges	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
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?	Fruits fortnightly, No eggs served	
4	Monitoring:	Yes	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	Kutchra	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
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?	N.A	

5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Varanda	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6	Infrastructure: Capacity Building:	N.A	
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	No	
7	Role of Teachers:	N.A	
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	N.A	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :	Cook	
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
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 Organizers, Cooks & helpers :	2	

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

Name of School - High School Hanu Yokma			
(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	47	
2	Food Grains:	Fair Price Shop	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		

2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Yes	by private vehicle from fair price shop to School
3	Cooking of Meal:	Yes	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per MDM norms
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Yes	Assessment made by the HM.
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM and I/C MDM Incharges	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	Due to meager amount under MDM
4	Monitoring:	Yes	By HM,SMC and I/C MDM
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	Yes	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	

5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Medium size	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	No	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:	Cook , Helper and teachers are trained from time to	
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	time.	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	VEC
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :	Cook Cum helper engaged by the Deptt.	
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
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 Organizers, Cooks & helpers :	2	

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 and (iv) Helper.	Yes	Rs 1000 Pm to Cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Cook are engaged by the Deptt.	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	Yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers/ representatives of local bodies:	No	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :	No	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

**Name of School Govt High School Hemis Shukpachan  
(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.**

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	11	
2	Food Grains:	Fair Price Shop	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii).	What are the arrangements for transporting food grains		

	from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?		
3	Cooking of Meal:	Average	No. Fruite eggs are served
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	Weight Machine
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	No	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM and I/C MDM Incharges	
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?	No	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:	HM and I/C MDM Incharges	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	Yes	No. store room
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes	One medium size

5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	2 Nos medium size
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	No	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:	No	
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	No	
7	Role of Teachers:	No	
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	One Cook	

8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Rs 1000 to cook cum helper	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	SMC	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	NO	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers/ representatives of local bodies:	No	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :	No	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

Name of School Govt High School Lamayuru			
(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	32	
2	Food Grains:	Fair price shop	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		

2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hire vehicle	
3	Cooking of Meal:	Yes	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	I/C MDM and HM	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:	Yes, by HM	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	I/C MDM	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	No	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
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?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	

5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	Pressure Cooker one and 3 pots
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	No	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	No	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	No	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	No	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	No	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.		
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	One	

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.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Rs 1000 to Cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Cook are engaged by the Deptt.	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	No	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers/ representatives of local bodies:	No	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :	No	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

Name of School - Govt High School Liker			
(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	13	
2	Food Grains:	Through Food & Supply store	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii).	What are the arrangements for transporting food grains	By the Villager	

	from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?		
3	Cooking of Meal:	Vegetables and fruits are some times collect from parents	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	Served as per MDM norms
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		No mechanism involved
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM and I/C MDM Incharges	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
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	Eggs once in week, fruits not frequently
4	Monitoring:	Yes	Random checking by HM, VEC
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	By HM,I/C MDM and VEC
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	Yes	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	

5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:	No	
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?		
7	Role of Teachers:		Re-orientation needed
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.		
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :	Cook	Cook Cum helper engaged by the Deptt.
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
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 Organizers, Cooks & helpers :	3	

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.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Rs 1000 to Cook cum helper.
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Concerned HM	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	Yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers/ representatives of local bodies:	No	No steps have been taken so far.
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	Yes	
11	External evaluation of the programme :	No	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

Name of School High School Tia			
(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	12	
2	Food Grains:	Food and supply Store of the Village	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		

2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Yes	by private vehicle from fair price shop to School
3	Cooking of Meal:	Yes	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per MDM norms
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Yes	Assessment made by the HM.
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM and I/C MDM Incharges	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	Due to meager amount under MDM
4	Monitoring:	Yes	By HM,SMC and I/C MDM
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	Yes	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	

5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Medium size	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	No	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:	Cook , Helper and teachers are trained from time to	
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	time.	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	VEC
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :	Cook Cum helper engaged by the Deptt.	
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
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 Organizers, Cooks & helpers :	1	

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

Name of School - High School Wanla			
(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	42	
2	Food Grains:	Fair Price Shop	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii).	What are the arrangements for transporting food grains		Taxi

	from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?		
3	Cooking of Meal:	Yes	
3(i).	How quality of cooked meal, particularly addition of vegetables 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 20 gms. of protein to every child at upper primary level] ensured?	Yes	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Yes	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM and I/C MDM Incharges	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
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?	Fruits fortnightly, No eggs served	
4	Monitoring:	Yes	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	Kutcha	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
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?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes	

5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Varanda	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6	Infrastructure: Capacity Building:	N.A	
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	No	
7	Role of Teachers:	N.A	
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	N.A	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :	Cook	
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
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 Organizers, Cooks & helpers :	2	

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