

**School wise chart**

**Name of State J&K**

**Name of District Leh**

**Name of School MS Chemray**

S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	3	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.

5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educated children about hygiene, discipline, social equity, conseration of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster

8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School MS Gia</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	8	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetbles and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms

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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes , give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers

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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		

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8(iii)	Total No. of organizers, cooks and helpers:	70	
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8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

**School wise chart**

**Name of State J&K**

Name of District Leh			
Name of School MS Intsa Igoo			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	3	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
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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?		Not applicable
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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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		

6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
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<b>Name of District Leh</b>			
<b>Name of School MS Kankar Sakti</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
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<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
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3(iv)	Who is planning the weekly menu? Is the weedy menu displayed in the school?		menus are by the concerbed Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes

3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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5(vi)	Whether the school/centre has Utensils for children to have food(plate,glass,bowl,spoon, one each per child)		yes
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5(viii)	Whether the school/centre has proper arrangement for pure drinking water?	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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
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<b>7</b>	<b>Role of teachers:</b>		
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8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	

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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School MS Martsey Lang</b>			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	5	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department

2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'

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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (Mothers-teachers association), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed



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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
8(iv)	Are cooks/helpers given training (at least 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, further training needed
8(v)	Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering-cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mother/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?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & trainings has begun?	yes	Yes

<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School MS Phuktsey Shara</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	12	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.

4(iii)	Whether timely procurement of ingredients, fuel, etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.

5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educated children about hygiene, discipline, social equity, conseration of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster

8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School Poksay lgoo</b>			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	4	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetbles and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms

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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes , give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers

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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		

8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

**School wise chart**

**Name of State J&K**



Name of District Leh			
Name of School Primary + Upper primary School of Kharu Zone			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	275 Both primary and upper Primary	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.

5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educated children about hygiene, discipline, social equity, conseration of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster

8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School MS Shang</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	6	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetbles and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms

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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes , give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers

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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		

8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

**School wise chart**

**Name of State J&K**

Name of District Leh			
Name of School MS taknak			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	32	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		

6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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, further training needed
8(v)	Remuneration being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes

<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School MS Tiger Sakti</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	10	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetbles and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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 weedy menu displayed in the school?		menus are by the concerbed Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes

3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes , give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (Mothers-teachers association), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	

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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Primary + Upper primary School of Kharu Zone			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	275 Both primary and upper Primary	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department

2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'

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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (Mothers-teachers association), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed



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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
8(iv)	Are cooks/helpers given training (at least 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, further training needed
8(v)	Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering-cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mother/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?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & trainings has begun?	yes	Yes

<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Changa</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	2	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.

4(iii)	Whether timely procurement of ingredients, fuel, etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.

5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educated children about hygiene, discipline, social equity, conseration of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster

8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mother/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?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS phuktse Fuluk</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	1	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms

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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes , give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers

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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		

8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

**School wise chart**

**Name of State J&K**



Name of District Leh			
Name of School PS kharoo			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	1	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		

6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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, further training needed
8(v)	Remuneration being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes

<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Lankar Igoo</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	2	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetbles and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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 weedy menu displayed in the school?		menus are by the concerbed Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes

3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes , give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (Mothers-teachers association), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	

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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Miroo</b>			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	2	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department

2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'



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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (Mothers-teachers association), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed

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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
8(iv)	Are cooks/helpers given training (at least 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, further training needed
8(v)	Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering-cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mother/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?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & trainings has begun?	yes	Yes

<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Nakdang Shang</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	3	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.

4(iii)	Whether timely procurement of ingredients, fuel, etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.

5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educated children about hygiene, discipline, social equity, conseration of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster

8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

School wise chart			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Pui Chemday</b>			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	9	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetbles and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms

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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes , give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers

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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		



8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

**School wise chart**

**Name of State J&K**

Name of District Leh			
Name of School PS Runtsey Gia			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	3	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		

6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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, further training needed
8(v)	Remuneration being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes

<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS sasoma Gia</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	8	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetbles and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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 weedly menu displayed in the school?		menus are by the concerbed Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes

3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes , give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (Mothers-teachers association), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	

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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Sharnos</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	8	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department



2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'

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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (Mothers-teachers association), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed

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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
8(iv)	Are cooks/helpers given training (at least 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, further training needed
8(v)	Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering-cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mother/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?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Institutes of Education & trainings has begun?	yes	Yes

<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Tuna</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	1	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.

4(iii)	Whether timely procurement of ingredients, fuel, etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.

5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educated children about hygiene, discipline, social equity, conseration of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster

8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

<b>School wise chart</b>			
<b>Name of State J&amp;K</b>			
<b>Name of District Leh</b>			
<b>Name of School PS Upshi</b>			
<b>S.No</b>	<b>Question</b>	<b>Status</b>	<b>Remarks, If any</b>
1	Total No. of Students enrolled of the schools	1	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetbles and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms

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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes , give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers



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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		
6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		

8(i)	Who is cooking the meal? (please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self-help groups. (ii) NGOs (iv) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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 employeing/deploying them on the job for preparing mid-day-meal for children.		Yes, further training needed
8(v)	Remunuraion being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes
<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

**School wise chart**

**Name of State J&K**

Name of District Leh			
Name of School PSYoknos Chemday			
S.No	Question	Status	Remarks, If any
1	Total No. of Students enrolled of the schools	2	
<b>2</b>	<b>Food grain:</b>		
2(i)	Whether the food grain are transported from FCI or supply is taken from fair shop?		Through CAPD department
2(ii)	What are the arrangements for transporting food grains from FCI godown/fair prices shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room		Concerned I/C MDM of the school transports the foodgrains to the school for which transports charge are being released.
<b>3</b>	<b>Cooking of Meal:</b>		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, egg etc. Are ensured?		Vegetable are served Eggs and fruits rarely served.
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein of every child at Primary level and 700 calories and 20gms. Of protein to every child at Upper primary level) ensured?		Scale fixed as per the norms
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?		menus are by the concerned Zonal Education Officer
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?		yes
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?		yes
3(vii)	Are eggs, fruits etc. Being served and how frequently?		Not frequently.
<b>4</b>	<b>Monitoring</b>		
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?		Yes, By the team of officers and VEC chairman
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 the school authorities and the VEC.
4(iii)	Whether timely procurement of ingredients, fuel,etc. Of good quality is monitored on weekly basis?	yes	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	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	yes
<b>5</b>	<b>Infrastructure: Kitchen-cum-store/Storage Bin/Utensils/water/Fuel:-</b>		
5(i)	Whether school/Centre has pucca kitchen cum store as per specification of para 4.2 r/wAnn. 9? If yes then give size and other details of kitchen and store, both separately.		Kitchen:- 10'x12' Store:- 6'x4'
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?		Not applicable
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?		Not applicable
5(iv)	Whether school/Centre has storage Bins? If yes, give number, size and nature of Bins.		one each for every schools
5(v)	Whether the school/centre has cooking Utensils? If yes, give their number and size.		Yes, in sufficient numbers
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	one each
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 arrangement for light and air.	yes	
5(xi)	Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)		Few schools have gas based cooking but most of schools have kerosene/traditional method.
5(xii)	Reason for not using gas based cooking and proposal to convert.		To meet out gas charges out of cooking cost in low roll schools is almost impossible. So additional funds for refueling the gas cylinders and few new gas connection is needed.
<b>6</b>	<b>Infrastructure: Capacity building</b>		

6(i)	Details of plan to train teachers and organizers /cooks/helpers?		No special training has been provided to the cooks and helpers. Which is needed urgently.
6(ii)	ARE VECs (village education committees), SMCs ( steering and Monitoring committee), MTAs (Mothers-teachers association ), etc. Oriented for effective implementation through their close supervision?		Yes, orientation course arranged to the VECs, SMCs, MTAs.
<b>7</b>	<b>Role of teachers:</b>		
7(i)	Details of orienting teachers regarding their role in the scheme?		Further reorientation is needed
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.	yes	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
<b>8</b>	<b>Cooks:</b>		
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) Mother groups (v) Any other	Cook	
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.	No	No
8(iii)	Total No. of organizers, cooks and helpers:	70	
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, further training needed
8(v)	Remuneration being given to (i) organisers, (ii) head cook, (iii) cook and (iv) helper.		Rs. 1000/per cook/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?		Concerned Headmaster
8(vii)	Have self-help groups been tapped for the programme? (if not, constraints in this regard)	No	No
<b>9</b>	<b>Steering-cum-monitoring committees:</b>		
9(i)	Whether steering -cum-monitoring committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	yes	Yes

<b>10</b>	<b>Mobilization of mothers/representative of local bodies:</b>		
10(i)	What are the steps taken to involve mther/representatives of local bodies/gram panchayats/gram sabhas, etc. Taking turns to supervise preparation of meals and feeding f children. What is the effect of this initiative?		VECs are actively involved
10(ii)	What are the mechanisms for monitoring the scheme?	daily Hm	ZEO, DIET, VEC
10(iii)	Whether quarterly assessment of the programme through District Instututes of Education & trainings has begun?	yes	Yes
<b>11</b>	<b>External evaluation of the programme:</b>		
11(i)	Whether evaluation through external agency(s) commissioned ? If yes, what are the parameters of the study?	No	NO

**Name of the State - Jammu & Kashmir**

**Name of the District - Leh**

**Name of School - Govt High School Matho**

**(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?	24	
2	Food Grains:	Food and Supplies Store of Matho 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?		
3	Cooking of Meal:	Yes	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Yes	
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?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM 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?	Some times eggs are served	
4	Monitoring:	Yes, HM, sr, Trs, and master	
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?	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)	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.	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:	Cook , Helper and teachers are	
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.		
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?	Yes	
11	External evaluation of the programme :	District Evaluation and Statistics Office conducting evaluation in	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		
11	External evaluation of the programme :	District Evaluation and Statistics Office conducting evaluation in	
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

Name of School - High School Gia			
(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?	5	
2	Food Grains:	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?		
3	Cooking of Meal:	Yes	Quality of food are ensured by HM
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?		
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 allocation
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	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)	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.	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?	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 :	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.	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:	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?	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?		

<b>Name of the State - Jammu &amp; Kashmir</b>			
<b>name of the District - Leh</b>			
<b>Name of School High School Igoo</b>			
<b>(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.</b>			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	25	
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?	Private Vehicle	
3	Cooking of Meal:	Good quality	

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?	N.A	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	HM and I/C MDM Incharges and SMC	
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?	Yes	two times in a month
4	Monitoring:	Yes	HM and SMC
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	HM and MDM In charge
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, katcha	
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	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	2 Big and 2 small 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.	Yes	2 Nos
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.].	Yes	gas based
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:	Cook , Helper and teachers are	
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 :	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 :	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 paid 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?	VEC	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]		
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:	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?		
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 Shara			
(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?	26	
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 forthnighly, 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(ii).	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?		