

School wise chart

Name of the state
Name of the District
Name of the school

Jammu & Kashmir
Budgam
BMS Iskanderpora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	112	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangements for transporing 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?	Local Transport	Load Carrier
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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 rew 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 monotring person?	Yes, Yes	
5	Infrastrucutre: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 10X15	

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 eatble condition?	Yes 30m No time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes,No.1 ,100 Kg,Tin	
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 children?	Plate=56,Glass=17	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangment for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangment 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 varanda? If yes, give its size and other details for arrangments for light and air?	Child friendly eating Place=yes Dinning=No	
5(xi)	Nature of fule being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and preposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective impelementation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials of orienting Teachers regarding their role in the scheme?	No	
7(ii)	Has a training module been developed in 20 days in service training for teachers under SSA, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	2	

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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the school

BMS Paripora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	133	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/No/Yes/Yes/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?	Yes 10X15	
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?	Yes 0 Km No time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?	Plate=125	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		

6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective impelementation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	2	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whehther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the school

BPS Aripanthan

S. No	Question	Status	Remarks if any
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1	Total No. of students enrolled of the school?	20	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors, Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes, 18X10	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=20,	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangment for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangment 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 varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dinning=No	
5(xi)	Nature of fule being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and preposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective impelementation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the school

PS Jamia Mohalla Magam

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	31	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=9	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchayat 3.Meeting with local members 4.Retired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the school

PS Haft Chinar

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	30	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	

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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	

5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes,	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate=6,Glass=3	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangment for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangment 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 varanda? If yes, give its size and other details for arrangments for light and air?	Child friendly eating Place=yes Dinning=No	
5(xi)	Nature of fule being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and preposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective impelementation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		

9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the school

PS Mukdam Mohalla Iskanderpora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	22	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quanity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	

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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=20,	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchayat 3.Meeting with local members 4.Retired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the school

GMS Yagipora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	58	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes,	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate=42,Glass=10	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	2	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
HS Ichihama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	11	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the children to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?	Plate=12, Glass=3	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullahs, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whehther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the school

PS Chinar Colony Badran

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	21	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes,	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate=21,Glass=4	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the school

BMS Badran

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	78	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritinal value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall qunauty of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iv)	Whether qunauty 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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 10X15	
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?	Yes 0 Km No time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?	Plate=78, Glass=16	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullahs, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether 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 and helpers:	2	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchayat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the school

HS Aripanthan

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	63	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?	Plate=30,Glass=10	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Chan Mohalla Aripanthan

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	43	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=20,	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchayat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the District

Budgam

Name of the school

PS Dangar Mohalla Aripanthan

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	55	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=20,	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii)	What are the mechanism for monitoring the scheme?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	Through concerned DDO's	
11	External evaluation of the programme:	No	
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the school

GMS Aripanthan

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	16	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes,	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate=10,Glass=5	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchayat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
BMS Magam

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	40	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 10X15	
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?	Yes 20m No Time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes,	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate=20,Glass=5	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dinning=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
BMS Kandhama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	23	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	Local Transport	
2(ii)	What are the arrangments for transporing 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:	Fresh and Cleaned	
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	By using protein rich cereals and green leafy vegetables	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using charts provided by Health centres	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?		
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?	Plate=10	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the District

Budgam

Name of the school

PS Wani Mohalla Kandhama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	22	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?	Plate=10,	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Hanjibugh

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	12	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 12X18	
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?	Yes 0 Km No time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?	Plate=9, Glass=5	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullahs, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchayat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
GMS Pethkaniama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	78	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 18X12	
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?	Yes 0 Km No time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?	Plate=30,Glass=8	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dinning=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	2	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whehther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the state
Name of the District
Name of the school

Jammu & Kashmir
Budgam
PS Rahim Bhat Mohalla Badran

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	39	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes,	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate=40,Glass=3	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
GMS Badran

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	95	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 10x15	
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?	Yes 0 Km No time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?	Plate=150, Glass=10,	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	2	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Kralpora Badran

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	19	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Nil	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
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 children?)	Plate=20, Glass=4	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullahs, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchayat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
HS Pethkanihama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	37	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 12X8	
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?	Yes 0 Km No time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes, 37	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate Yes	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dinning=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	2	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District		Budgam	
Name of the school		GMS Adina	
S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	22	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/No/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes, 30	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate Yes	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	No	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Traditional method of firewood,	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchayat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the school

BMS Adina

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	24	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/No/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes, 50	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate Yes	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	No	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Traditional method of firewood,	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District		Budgam	
Name of the school		PS Adina	
S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	4	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, 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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes, 4	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate Yes	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchayat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Manhama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	12	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 10x15	
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?	Yes 0 Km No time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes 12	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate=12	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Astanpora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	19	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 10x15	
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?	Yes 0 Km No time Yes	
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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	Yes, No.1 ,100 Kg, Tin	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	No	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	No	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	No	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	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?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whheither quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District

Budgam

Name of the school

PS Kralpora Magam

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	17	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/No/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	No	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	No	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	No	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dinning=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Peeripora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	16	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/No/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the children to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	No	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?)	No	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullahs, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whehther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the state
Name of the District
Name of the school

Jammu & Kashmir
Budgam
BPS Watamagam

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	7	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/No/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	No	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Banderwani

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	18	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=18	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whehther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
BPS Hazerpora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	29	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	No	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Boihama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	10	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	No	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
GMS Kandhama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	60	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 22X16	
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?	Yes 0 Km No Time In Good Condition	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=50,Glass=12,	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	2	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Naik Mohalla Badran

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	32	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=35,Glass=3,Spoon=3	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quarterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Zakir Mohalla

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	31	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	Plate=40	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS New Colony Pethkanihama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	14	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=14,Glass=6,Spoon=3	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whehther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
BMS Gumboora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	98	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 10X15	
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?	Yes 0 Km No Time In Good Condition	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=90, Glass=12,	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	Gas	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs oriented for effective implemmentation through their close supervision?	Yes	
7	Role of Teachers		
7(i)	Detials 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygine, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	2	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Renumeration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
GMSBabapora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	56	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=60,Glass=50,	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	2	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whhe ther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Sofipora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	16	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	No	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Bonpora Gumboora

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	51	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/Yes/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=51	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whethther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
GMS Ichihama

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	37	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	Yes/Yes/Yes/Yes/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?	Yes 10X15	
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?	Yes 0 Km No Time In Good Condition	
5(iii)	What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
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 children?	Plate=6	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whether quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
GPS Watamagam

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	3	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	
3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to evey child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutitional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yesissued by DIET	
3(v)	Have any nutritinal experts been involved in planning and evelaution of menus and quality of food served under the programme?	Yes	
3(vi)	Is there any standared prescription to include minimum quantity of vegetables Dal/ lentils? How its implementation is ensured?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc bening served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularilty, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(ii)	Whether cleanliness in cooking, serving and cinsumption of Mid day meal is being monitored on daily basis, if yes then by whom?	Yes By the community as well as the Head of the Institutionas a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institutionas a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/Yes/No/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the children to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	Yes	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	No	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	
5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullahs, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Education committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		

8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayt (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayt	
8(ii)	Whether NGOs are invloved, it may be specified whether there selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total No. of organizers , cooks and helpers:	1	
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 ro emplying / deploying them on the job for preparing Mid Day meal for children?	Yes	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (iv) Helper	Cook	
8(vi)	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accounatbilty? Are there any norms?	Headmaster VEC	
8(vii)	Have Selp Help Groups been taped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring commitees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Moblilization of Mothers/ representatives of local bodies:		
10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whhe ther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	

Name of the District
Name of the school

Budgam
PS Watamagam

S. No	Question	Status	Remarks if any
1	Total No. of students enrolled of the school?	5	
2	Food Grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair price shop?	FCI	
2(ii)	What are the arrangments for transporing 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?	Local Transport	
3	Cooking of Meal:		
3(i)	How quality of cooked meal, particulary addition of vegetabels and supply of fruits, eggs are ensured?	Fresh and Cleaned	

3(ii)	How is the calorific value (450 calories and 12 gms. Of protein to every child at primary level and 700 calories and 20 gms of protein to every child at upper primary level ensured?	By using protein rich cereals and green leafy vegetables	
3(iii)	What is the system of assessing the nutritional value of the meal under MDM school?	By using charts provided by Health centres	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	DIET through Menu prepared by expert doctors ,Yes issued by DIET	
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?	Advised by the doctors prepared the menu in the concerned DIETS	
3(vii)	Are eggs, fruits etc being served and how frequently?	Moderate	
4	Monitoring.		
4(i)	Whether regularity, wholesomeness and overall quantity of Mid Day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes By the community as well as the Head of the Institution as a 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 community as well as the Head of the Institution as a chairman	
4(iii)	Whether timely procurement of ingredients, fuel etc of good quality is monitored on weekly basis?	Yes By the community as well as the Head of the Institution as a chairman	
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, Yes	
5	Infrastructure: Kitchen cum store/ storage Bins / Utensils / Water / fuel	No/No/No/Yes/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?	No	
5(ii)	Whether cooked food is procured from a centralized kitchen. If yes, then give the distance of the centralized kitchen from the school? How much time 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?	Headmaster Advises the staff members to eat cooked food first and then allow the childrens to eat before half an hour	
5(iv)	Whether school / centre has storage bins? If yes, give number size and nature of bins?	No	
5(v)	Whether the school/ centre has cooking utensils. If yes, give their number and size?	No	
5(vi)	Whether the school / centre has utensils for children to have food (plate/ glass /bowl/ spoon, one each per children?	No	
5(vii)	Whether the school / centre has functional hand wash facility / counters with soap. If yes, give their number	Yes 1 No.	
5(viii)	Whether the school / centre has proper arrangement for pure drinking water?	Yes	

5(ix)	Whether the school / centre has proper arrangement for clean water for washing vegetables , pulses, grains and cleaning used utensils?	Yes	
5(x)	Whether the school / centre has a suitable and child friendly eating place, say a dining room or varanda? If yes, give its size and other details for arrangements for light and air?	Child friendly eating Place=yes Dining=No	
5(xi)	Nature of fuel being used(gas based, smokeless chullas, traditional method of firewood, kerosine etc)	traditional method of firewood	
5(xii)	Reason for not using gas based cooking and proposal to convert?	Because of deficiency of funds	
6	Infrastructure: Capacity building		
6(i)	Details of plan to train teachers and organizers / cooks / helpers?	No	
6(ii)	Are VEC(village Educatio committees) SMC's, MTAs 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, details of teacher training conducted in this regard?	No	
7(iii)	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water etc	Yes	
8	Cooks:		
8(i)	Who is cooking the meal?(Please give break up) (i) Cooks / helpers engaged by the department / village panchayat (ii) Self help groups (iii) NGOs (iv) Mothers Groups (v) Any other	(i) Cooks / helpers engaged by the department / village panchayat	
8(ii)	Whether 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 and helpers:	1	
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	
8(v)	Remuneration being given to (i) Organizers, (ii) Head Cook, (iii) Cook (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?	Headmaster VEC	
8(vii)	Have Self Help Groups been tapped for the programme? (If not, constraints in this regard)	No	
9	Steering cum monitoring committees		
9(i)	Whether steering cum monitoring committees constituted at District and Block Level and whether regular meetings are held, frequency of meetings	Yes	
10	Mobilization of Mothers/ representatives of local bodies:		

10(i)	What are the steps taken to involve mothers / representatives of local bodies / Gram panchayats / Gram Sabhas etc taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	1.Parental Teacher meeting 2 Meeting with Gram Panchyat 3.Meeting with local members 4.Rtired teachers 5.Health workers	
10(ii)	What are the mechanism for monitoring the scheme?	Through concerned DDO's	
10(iii)	Whehther quaterly assessment of the programme through DIET has begun?	No	
11	External evaluation of the programme:		
11(i)	Whether evalauation through external agency(s) commisioned? If yes, what are the parameters of the study?	No	