

School wise chart

Name of State J&K

Name of District Leh

Name of School Middle School Anlay khaldo

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

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	9	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assessed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		

4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart	
Name of State	J&K
Name of District	Leh
Name of School	Middle School Anlay pongong
(Govt./Aided/Local Body/ EGS or AIE Centres)	

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions

4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	

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

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

No
dated

Zonal Education Officer
Nyoma

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

1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	

4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	

5(xii).	Reason for not using gas based cooking and proposal to convert.		
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8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
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8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
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8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes, Cook Cum helpers	Paid Rs 1000 pm for each cook cum helpers
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
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10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	through community Mobilization	
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No
dated

Zonal Education Officer
Nyoma

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Name of District Leh			
Name of School Middle School koyul			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
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Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School kungyam			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	5	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Mudh			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	18	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Nee			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	6	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Nidder			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
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5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	Yes , by the Department	
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook in each schools	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes, Cook Cum helpers	Paid Rs 1000 pm for each cook cum helpers
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Nyoma			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	28	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Skitmang			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	12	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School tarchit			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	10	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Teri Phoo			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	5	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
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3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
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4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
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5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
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5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
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8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
	(i) Cooks/helpers engaged by the Department/Village Panchayat	Yes , by the Department	
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8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook in each schools	
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8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes, Cook Cum helpers	Paid Rs 1000 pm for each cook cum helpers
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Department	Village level with consultation of the VEC
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School tsaga			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	10	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Middle School Tukla			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	8	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		

3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School NRS Puga			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	61	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	

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

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry School Anlay Naga			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	2	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
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3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
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3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
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5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	
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7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry School Buk Anlay			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	

3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry School Chargog tsaga			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		

4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart	
Name of State	J&K
Name of District	Leh
Name of School	Pry School Kesar
(Govt./Aided/Local Body/ EGS or AIE Centres)	

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	

4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry School Khaptoo			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village

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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
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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 concerned head of the institutions
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5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
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6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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	(i) Cooks/helpers engaged by the Department/Village Panchayat	Yes , by the Department	
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8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook in each schools	
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8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry School kumdok			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	

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

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry Schoo Loma Rong			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	3	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	

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

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry School Rong			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	

3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes	

5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	
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7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
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8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry School Shado			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	2	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
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5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
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5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
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8(i)	Who is cooking the meal? (Please give breakup)	Cook engaged under MDM By departmeny	
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8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	

8(iii).	Total No. of Organizers, Cooks & helpers :	one Nos of Cook in each schools	
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8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	NO	No
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	No	
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11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	No	no

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dated

Zonal Education Officer
Nyoma

School wise chart	
Name of State	J&K
Name of District	Leh
Name of School	Pry School Teri dhoo
(Govt./Aided/Local Body/ EGS or AIE Centres)	

Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	

4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry School Tsonga Kharu			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	4	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village

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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being prepared by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basis by HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the institutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools

5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	No	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	Yes	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, as per requirement	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	LPG Gas	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Teachers and Cook cum helpers are tarined by imparting training.	

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

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

No
dated

Zonal Education Officer
Nyoma

School wise chart			
Name of State J&K			
Name of District Leh			
Name of School Pry School Tukla Phulak			
(Govt./Aided/Local Body/ EGS or AIE Centres)			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	1	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	Collection from Food supply ration store of the respective village
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?	Transportation charge is granted for lifting of food grain from ration stores to schools	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	No additional quality food can be served owing to meager amount MDM .	

3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	Yes	As per the Scale fixed by Govt.
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Assesed by Medical team.	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	The weekly Menu is being parpered by the ZEO in consultation with VEC and as per the instruction of CEO.	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes,	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	
4	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	daily basisby HM	DIET faculty also visited frequently.
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	by concerned head of the instutions
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Daily inspected by concerned HM	Register is being maintained in each schools
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.	In most of the schools having kitchen cum store, some are pucca and some are partialy pucca	

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

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

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

No
dated

Zonal Education Officer
Nyoma

Name of School - Govt High School Kargyam satoo			
(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	52	
2	Food Grains:	From Food and Supply store	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?		
3	Cooking of Meal:	yes	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?		
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?		
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes. HM & MDM Incharge	

3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Subject to the availability of balance.	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes	Two time a month
4	Monitoring:	Yes by MDM incharge	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, by MDM incharge and other teachers	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	No	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes	2 Nos 100 kg capacity
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	One pressure cooker 7 litres capacity and One utensel 15 litres capacity
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	No	Children wash their hand on tap
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	

5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes	School building verandah
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :	Cook Cum helper engaged by the Deptt.	
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	One	2 i/c teachers and One cook
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Yes	Rs 1000 to cook cum helper
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Initially cook are engaged by Schhol Head and VEC	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	No	

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

Name of School - Govt High School Liktsey			
(Govt./Aided/Local Body/ EGS or AIE Centres) - Govt.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	7	
2	Food Grains:	Food and supply store of the Village	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?		
3	Cooking of Meal:	Yes	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?		
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?		
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	N.A	

3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	SMC, HM and I/C MDM Incharges	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii).	Are eggs, fruits etc. being served and how frequently?	No	Due to meager amount
4	Monitoring:	Yes	By HM and I/C MDM
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?		
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	No	
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9? If yes then give size and other details of Kitchen and Store, both separately.		
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	No	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	No	
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Yes	verandah

5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:	No	
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	VEC
7	Role of Teachers:	No	
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8	Cooks :	Cook	Engaged by the Deptt.
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	3	One Cook and Two organizer
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	Cook	Rs 1000 per month
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Cook are engaged by the Deptt.	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9	Steering-cum-Monitoring Committees:	No	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?		
10	Mobilization of mothers/ representatives of local bodies:	No	

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