

U Dise code.		1201202902	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Dar Mohalla B.Tachloo			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	14	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Testing by Teachers	
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?	Balanced Diet is provided	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Variety of food grains is provided	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	MDM incharge, Yes	
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?	Once in a week	
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?	Yes, By head of the school and VEC .	
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 Head of the school .	

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		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15 * 6	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	Yes, in the premises of school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	02/ 50 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton/ patela = 01.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	

5(xii).	Reason for not using gas based cooking and proposal to convert.		
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.		
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	cook.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.		
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any		
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, monthly meetings.	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		

10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	yes	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202901	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS B.Tachloo			
(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?	43	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	Testing by Teachers	
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?	Balanced Diet is provided	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Variety of food grains is provided	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	MDM incharge, Yes	
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?	Once in a week	
4	Monitoring:	Yes, By head of	

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?	the school and VEC .	
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 Head of the school .	
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		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15 * 6	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	Yes, in the premises of school.	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	02/ 50 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton/ patela = 01.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		

6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes	
7	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?		
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.		
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)	cook.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, monthly meetings.	
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?		
10(ii).	What are the mechanisms for monitoring the Scheme?		
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	yes	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned?		

If yes, what are the parameters of the study?		
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U Dise code.		1201203706	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Manzpora Wanpora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	26	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Testing by Teachers	
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?	By following Proper Menu	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	MDM incharge, Yes	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes often	
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?	Yes, By head of the school and VEC .	
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 Head of the school .	

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		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8	
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 ofBins.	02/ 50 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton/ patela = 01.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,50*4 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	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.	Yes, under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat	cook.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,	yes	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	yes, monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.	1201203705
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State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Shaliphir			
(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?	23	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By Officials	
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?	By following Proper Menu	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes often	
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?	Yes, By head of the school and VEC .	
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 Head of the school .	
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	ALL.	
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 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8	
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 ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=01 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,50*4 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	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.	Yes, under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat	cook.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
9	Steering-cum-Monitoring Committees:		
		yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	yes, monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.	1201203702
State Jammu and Kashmir	
Name of District kulgam	

Name of School MS Wanpora			
(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?	54	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 i	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By Officials	
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?	By following Proper Menu	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes often	
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?	Yes, By head of the school .	
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 Head of the school .	
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		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8	
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 ofBins.	04/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=01 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 02	
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,50*4 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes,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	ZEO,Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.	1201203703
State Jammu and Kashmir	
Name of District kulgam	
Name of School MS Her -Wanpora	
(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?	30	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By Officials	
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?	By following Proper Menu	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes often	
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?	Yes, By head of the school .	
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 Head of the school .	
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		

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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8 and 4*6 Feet	
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 ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 02	
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,30*8 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202301	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS R.Bala			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	38	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once in a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, By head of the school .	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8 and 4*6 Feet	
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 ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,18 * 15 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	2	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202801	
State Jammu and Kashmir			
Name of District kulgam			
Name of School GMS R.Payeen			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	80	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once in a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, By head of the school .	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8 and 4*6 Feet	
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 ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 40.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,18 * 15 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	3	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, RS:1000/ Per Month	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	yes, By Organizing monthly meetings.	
10(ii).	What are the mechanisms for monitoring the Scheme?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
	11 External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202304	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Hamdanpora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	30	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once in a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, By head of the school .	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8 and 4*6 Feet	
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 ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 40.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,18 *5 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202402	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Malshanpora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	11	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
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?	By providing nutritional foods	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes ,once in a week	
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?	Yes, By head of the school .	
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 Head of the school / VEC.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8 and 4*6 Feet	
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 ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 40.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,18 *5 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202404	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Akbarabad			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	79	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once in a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, By head of the school .	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8 and 4*6 Feet	
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 ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 40.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,18 *5 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	2	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	yes, By Organizing monthly meetings.	
10(ii).	What are the mechanisms for monitoring the Scheme?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
	11 External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202501	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Videowpora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	74	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once in a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	12*8 and 4*6 Feet	
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 ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 40.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,18 *5 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least two teachers get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		
U Dise code.		1201202501	
State Jammu and Kashmir			
Name of District kulgam			
Name of School BPS R.Payeen			
(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?	29	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 i	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once in a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes. then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	No	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 20.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,18 *5 Feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least One teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202804	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Ward (08)			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	11	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
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?	By providing nutritional foods	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes ,once in a week	
4	Monitoring:	Yes, VEC,PTA also ZEO	
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 Head of the school / VEC.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	No	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes,	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
	11 External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202303	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Astanpora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	22	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once in a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15*8 Feet	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	yes, By Organizing monthly meetings.	
10(ii).	What are the mechanisms for monitoring the Scheme?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
	11 External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202405	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Mukdampora Haworah			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	38	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
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?	By providing nutritional foods	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes ,twice a week	
4	Monitoring:	Yes, VEC,PTA also ZEO	
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 Head of the school / VEC.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15*8 Feet	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	No	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	No	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	yes,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	yes, By Organizing monthly meetings.	
10(ii).	What are the mechanisms for monitoring the Scheme?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
	11 External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202305	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Mukdampora R.Bala			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	20	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
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?	By providing nutritional foods	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes ,once a week	
4	Monitoring:	Yes, VEC,PTA also ZEO	
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 Head of the school / VEC.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15*8 Feet	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204101	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Wanigund			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	52	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15*8 Feet	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
	11 External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204115	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Darpora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	30	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15*8 Feet	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201203401	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Rahpora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	30	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15*8 Feet	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204121	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Ward (07)			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	38	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15*8 Feet	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201203302	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS khudwani			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	32	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	15*8 Feet	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
	11 External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202201	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Brazloo Jagir			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	108	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
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?	By providing nutritional foods	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes ,once a week	
4	Monitoring:	Yes, VEC,PTA also ZEO	
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 Head of the school / VEC.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	yes,12*15 Feet	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	03/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,03	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	2	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202104	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Amir-e- Kabir Buchroo			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	25	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	No	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202010	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Buchroo			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	97	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	No	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	03/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,03	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	2	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201202012	
State Jammu and Kashmir			
Name of District kulgam			
Name of School GMS Buchroo			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	58	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
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?	By providing nutritional foods	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes ,once a week	
4	Monitoring:	Yes, VEC,PTA also ZEO	
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 Head of the school / VEC.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	Yes	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	03/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,02	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	2	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204201	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Rampora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	51	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	Yes,12*8	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	03/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,02	
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,veranda is used 5*20	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	yes, By Organizing monthly meetings.	
10(ii).	What are the mechanisms for monitoring the Scheme?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204107	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Thokerpora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	22	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	Yes,12*8	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,02	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	yes, By Organizing monthly meetings.	
10(ii).	What are the mechanisms for monitoring the Scheme?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
	11 External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204116	
State Jammu and Kashmir			
Name of District kulgam			
Name of School BMS Qaimoh			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	22	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	Yes,12*8	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,02	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204114	
State Jammu and Kashmir			
Name of District kulgam			
Name of School GMS Qaimoh			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	30	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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		

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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	Yes,12*8	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,02	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204112	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Mukdampora Qaimoh			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	17	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	Yes,12*8	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	yes,within the premises	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,02	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204102	
State Jammu and Kashmir			
Name of District kulgam			
Name of School BPS Qaimoh			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	17	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	No	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,02	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204102	
State Jammu and Kashmir			
Name of District kulgam			
Name of School BPS Qaimoh			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	17	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?		
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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	No	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure cooker =01,Bunton=02 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes,02	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201203607	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Cherwani			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Static	Remarks, if any

		Status	
1	Total No. of Students enrolled of the school?	19	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
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?	By providing nutritional foods	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Checking by teams planned by ZEO	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	CEO/Zonal Committee	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	Yes	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes	
3(vii).	Are eggs, fruits etc. being served and how frequently?	yes ,once a week	
4	Monitoring:	Yes, VEC,PTA also ZEO	
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 Head of the school / VEC.	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	yes	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		

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.	ALL.	
5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	yes,10*12	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	Yes	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,01,Bunton=0 1 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes ,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)		

	(i) Cooks/helpers engaged by the Department/Village Panchayat	cook.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
	9 Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
	10 Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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 :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204003	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Tengpora			
(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?	२७	

2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?	ALL.	
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.		

5 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/w Ann.9 if yes then give size and other details of kitchen and store,both separately.	yes,15*8	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	Yes	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,01,Bunton=0 1 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes ,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based.	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7	Role of Teachers:	At least one teacher get engaged	
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.	Yes,under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups	cook.	

	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO,Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	nil	
9	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,	yes	
10	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	yes, By Organizing monthly meetings.	
10(ii).	What are the mechanisms for monitoring the Scheme?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U DISE code.		1201203508	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Pal Mohalla Batpora			
(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?	16	
2	Food Grains:		

2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		
2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?	ALL.	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	yes,15*8	
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 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/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?	Yes	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes, Pressure +01, Bunton=01 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	yes,	bowl, spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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, veranda is used 6*16 feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	traditional fire wood	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6 Infrastructure: Capacity Building:			
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes, some times by ZEO	
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.	Yes, under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8 Cooks :			
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
(v) Any other			
		cook.	

8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	Nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201203504	
State Jammu and Kashmir			
Name of District kulgam			
Name of School PS Pazalpora Batpora			
(Govt./Aided/Local Body/ EGS or AIE Centres) GOVT.			
Srl. No.	Question	Status	Remarks, if any
1	Total No. of Students enrolled of the school?	24	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		

2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?	ALL.	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	yes,15*8	
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 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/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?	Yes	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure +01,Bunton=01 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes ,01	
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,veranda is used 6*16 feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas Based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6 Infrastructure: Capacity Building:			
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
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.	Yes,under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8 Cooks :			
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
(v) Any other			
		cook.	

8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	Nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201203501	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Battpora			
(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?	31	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		

2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?	ALL.	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	yes,15*8	
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 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/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?	Yes	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure +01,Bunton=01 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes ,01	
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,veranda is used 6*16 feet	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas Based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6 Infrastructure: Capacity Building:			
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
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.	Yes,under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8 Cooks :			
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
(v) Any other			
		cook.	

8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	Nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201201002	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Tolipora			
(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?	46	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		

2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?	ALL.	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	yes,15*10	
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 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/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?	Yes	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature ofBins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes,Pressure +01,Bunton=01 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl,spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes ,01	
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,veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas Based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6 Infrastructure: Capacity Building:			
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes,some times by ZEO	
7 Role of Teachers:			
7(i).	Details of orienting Teachers regarding their role in the Scheme?	At least one teacher get engaged	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	Yes,under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	Nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201201004	
State Jammu and Kashmir			
Name of District kulgam			
Name of Schooll PS Sadakpora			
(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?	27	
2	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		

2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?	ALL.	
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 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/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.	01/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes, Bunton=01 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	yes,	bowl, spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes ,01	
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, veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas Based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6 Infrastructure: Capacity Building:			
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes, some times by ZEO	
7 Role of Teachers:		At least one teacher get engaged	
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.	Yes, under SSA	
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.	
	(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.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	Nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		

U Dise code.		1201204106	
State Jammu and Kashmir			
Name of District kulgam			
Name of School MS Gofbal			
(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?	72	
2	Food Grains:	fci	
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?		

2 I	Whether the food grains are transported from FCI Or Supply is taken from fair price shop,	Fair Price Shop	
2(ii).	What are the arrangements for transporting food grains from FCI 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?	Auto Rikshaw	
3	Cooking of Meal:	By following Proper Menu	
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	By providing nutritional foods	
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?	Checking by teams planned by ZEO	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	CEO/Zonal Committee	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Yes	
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 ,once a week	
3(vii).	Are eggs, fruits etc. being served and how frequently?	Yes, VEC,PTA also ZEO	
4	Monitoring:	Yes, By Head of the school / VEC.	
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes	
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?	ALL.	
5	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel	Yes,15*10	
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 (i)	Whether School/Centre has pucca kitchen cum store as per specifications of para 4.2r/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?	Yes	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?		
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	02/100 kg storage.	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	yes, Pressure = 01, Bunton=01 plates = 10.	
5(vi).	Whether the School/ Centre has Utensils for children to have food (plate, glass, bowl, spoon, one each per child)	yes,	bowl, spoon and are not provided.
5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	yes, 01	
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, veranda is used	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas Based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Nil	
6 Infrastructure: Capacity Building:			
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?		
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	yes, some times by ZEO	
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.	Yes, under SSA	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes.	
8 Cooks :			
8(i)	Who is cooking the meal? (Please give breakup)		
	(i) Cooks/helpers engaged by the Department/Village Panchayat		
	(ii) Self-Help Groups		
	(iii) NGOs		
	(iv) Mothers Groups		
(v) Any other			
		cook.	

8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	nil	
8(iii).	Total No. of Organizers, Cooks & helpers :	1	
8(iv).	Are cooks/ helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	No	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	yes, 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	ZEO, Yes	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	Nil	
9	Steering-cum-Monitoring Committees:	yes	
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held,		
10	Mobilization of mothers/ representatives of local bodies:	yes, By Organizing monthly meetings.	
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?	Fruquent visits by authorities	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?		