

Name of State: JAMMU AND KASHMIR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: BHS R N Mandir)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	12	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	

8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

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Name of District/Zone: ZALDAGAR			
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S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	30	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	

8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: GHS R N Mandir)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	81	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Yes	

	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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this	No	

	regard.		
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8.	Cooks:		
8(i).	Who is cooking the meal ?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
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9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: GMS Q D Pora)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	32	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
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3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Yes	

	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	Rented kitchen	
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6.	Infrastructure :capacity building:		
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8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
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10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

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Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: Hr Sec. G G Mohalla)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	13	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
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3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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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	Yes	

	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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this	No	

	regard.		
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	
8.	Cooks:		
8(i).	Who is cooking the meal ?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: HS Fateh Kadal)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	40	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	

8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: HS Kalashpora)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	22	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	

8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: HS Rangtang)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	5	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	Yes	

8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: HS Rehilone)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	14	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: HS Zaindar Mohalla)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	18	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Aali Kadal)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	24	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Bohri Kadal)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	8	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Chamerdoori)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	4	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Chatabal)			
S.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?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Chinkral Mohalla)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	41	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Dalhassanyar)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	48	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Kani Kadal)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	58	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Namchibal)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	39	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Shorgari Mohalla)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	47	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: MS Tankipora)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	17	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: PS Aishan Sahib)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	21	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: PS Mujahid Manzil)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	3	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: PS Pather Masjid)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	21	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: PS Q D Pora)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	6	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: PS Shah Mohalla)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	3	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: PS Syed Ali Akbar)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	17	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: PS Zaldagar)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	4	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: UPS Chota Bazar)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	35	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: UPS Rehbab Sahib A)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	12	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

Name of State: JAMMU AND KASHMIMR			
Name of District/Zone: ZALDAGAR			
Name of School (Govt./Aided /Local Body/EGS or AIE Centres: UPS Rehbab Sahib B)			
S.No	Question	Status	Remarks, if any
1.	Total No. of students enrolled of the school?	35	
2.	Food grains		
2(i)	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	Ration Ghat of F&S Deptt	
2(ii)	What are the arrangements for transporting food grains from FCI godown/Fair Price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	By Pvt. Transport	
3.	Cooking of meal.		
3(i)	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc are ensured?	Good	
3(ii)	How is the calorific value(450 calories and 12 gms of protein to every child at primary level and 700 calories and 20 grams of protein to every child at upper primary level) ensured?		No expert engaged for such evaluation.
3(iii)	What is the system of assessing the nutritional value of the meal under MDM scheme?	No system in place	
3(iv)	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Concerned MDM teacher. Yes	
3(v)	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi)	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	No	
3(vii)	Are eggs, fruits etc . being served and how frequently?	Yes. Alternately	
4	Monitoring:		
4(i)	Whether regularity, wholesomeness and over-all quality of mid-day meals served to children is being monitored on daily basis, if yes, then by whom?	Yes, by HM of 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 HM	
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	Rented kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?	No	
5(iv).	Whether school/centre has storage bins? If yes, number, size and nature of bins.	Each/Full/Medium	
5(v).	Whether school/centre has cooking utensils? If yes, give the number and size.	Yes	
5(vi).	Whether school/centre has utensils' for children's to have food (plate, glass, bowl, and spoon, one each per child).	Yes	
5(vii).	Whether school/centre has functional hand wash facility/ counters with soap? If yes, give the number?	No	
5(viii).	Whether school/centre has proper arrangement for pure drinking water?	Yes	
5(ix).	Whether school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether school/centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangement for light and air.	Veranda/Corridor	
5(xi).	Nature of fuel being used {gas based, smokeless chullahs, traditional method of fire wood, kerosene, etc.}	Gas/ Stove	
5(xii).	Reason for not using gas based cooking and proposal to convert.	Gas connection not available	
6.	Infrastructure :capacity building:		
6(i).	Details of plan of train teachers and organizers /cooks/helpers?	NO	
6(ii).	All VECs (village education committees), SMCs (steering and monitoring committee), MTAs (mother- teachers association), etc. oriented for effective implementation through their close supervision?	No	
7.	Role of teacher:		
7(i).	Details of orientating teachers regarding their role in the scheme?	No	
7(ii).	Has a training module been developed in 20 days in – service training for teachers under SSA (sarva shiksha abhiyaan)? Details of teacher training conducted in this regard.	No	
7(iii).	Whether teachers are using the scheme to educate	Yes	

	children about hygiene, discipline, social equity, conservation of water, etc.		
8.	Cooks:		
8(i).	Who is cooking the meal?(please give breakup) i) Cooks/ helpers engaged by the deptt. /village panchayat . ii) Self -help groups. iii) NGOs iv) Mothers groups v) Any other	Cooks	
8(ii)	Whether NGO's are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme?	No	
8(iii)	Total no. of organizers, cooks and helpers:	One	
8(iv)	Are cooks/helpers given training (atleast 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid Day Meal for children.	Yes	
8(v)	Remuneration being given to (i) organizers (ii) Head cook, (iii) Cook and (iv) Helper.	@1000/- PM	
8(vi)	Who is engaging the cook? How they are appointed what is the mechanism for ensuring the accountability? Are there any norms?	School HMs	
8(vii)	Have Self-Groups been tapped for the programme? If not, constraints in this regard?	No	
9	Steering-cum-monitoring committees:		
9(i)	Whether Steering –cum-Moniotoring committees constituted at District and block level, and whether regular meetings are held, frequency and of meetings?	Block Level	
10	Mobilization of mothers/representatives of local bodies:		
10 (i)	What are the steps are taken to involve mothers/representatives of local bodies/gram panchayats/ gram sabhas, etc taking turns to supervise the preparation of meals and feeding of children. What is the effect of this initative?	No	
10 (ii)	What are the mechanisms for monitoring the schemes?		
10 (iii)	Whether quarterly assessment of the programme through District Institutes of Education and trainings has begun?	No	
11	External evaluation of the programme:		
11 (i)	Whether evaluation through external agency(s) commissioned? If yes, what are the paramaters of the study?	No	

