

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506601  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Bugam  
Type of School : PS  
Name of School : PS ALAMDAR COLONY MAGRE PORA

1. Total No. of students enrolled in the school? : 8

2. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502402

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Dangerpora

Type of School : MS

Name of School : BMS B.K PORA

1. Total No. of students enrolled in the school? : 5

2. Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502408  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Dangerpora  
Type of School : HS  
Name of School : GHS B.K PORA

1. Total No. of students enrolled in the school? : 79

2. Total No. of students covered under Mid Day Meal Scheme : 79

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

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3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

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NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

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1000/per month/cook

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

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**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505101  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Gowherpora  
Type of School : PS  
Name of School : MPS BEHRAMPORA

1. Total No. of students enrolled in the school? : 45

2. Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

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Yes according to the menu

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No Centralised Kitchen

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5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

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5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

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7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

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Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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No

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(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505201  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Bugam  
Type of School : MS  
Name of School : MS BUGAM

1. Total No. of students enrolled in the school? : 53

2. Total No. of students covered under Mid Day Meal Scheme : 53

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505203  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Bugam  
Type of School : MS  
Name of School : MS BUGAM BATAPORA

1. Total No. of students enrolled in the school? : 15

2. Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505208  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Bugam  
Type of School : PS  
Name of School : PARRAY MOHALA BUGAM

1. Total No. of students enrolled in the school? : 9

2. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505202  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Bugam  
Type of School : PS  
Name of School : PS ALAMDAR COLONY BUGAM

1. Total No. of students enrolled in the school? : 15

2. Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505206  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Bugam  
Type of School : PS  
Name of School : PS BILAL COLONY BUGAM

1. Total No. of students enrolled in the school? : 7

2. Total No. of students covered under Mid Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502502  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Chattergam  
Type of School : MS  
Name of School : **GIRLS Middle SCHOOL CHATERGAM**

1. Total No. of students enrolled in the school? : 101

2. Total No. of students covered under Mid Day Meal Scheme : 101

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502501  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Chattergam  
Type of School : HS  
Name of School : HS CHATTERGAM

1. Total No. of students enrolled in the school? : 10

2. Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502006

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Pahroo

Type of School : PS

Name of School : GPS CHECK NO:2

1. Total No. of students enrolled in the school? : 9

2. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502004  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : MS  
Name of School : MS CHECKPORA KALAN

1. Total No. of students enrolled in the school? : 54

2. Total No. of students covered under Mid Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506002  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Moochuwa  
Type of School : CS  
Name of School : CS TANGHAR

1. Total No. of students enrolled in the school? : 18

2. Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506003

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Moochuwa

Type of School : PS

Name of School : PS WOPAL PORA

1. Total No. of students enrolled in the school? : 17

2. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502901  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Bugam  
Type of School : MS  
Name of School : BMS DONIWARI

1. Total No. of students enrolled in the school? : 96

2. Total No. of students covered under Mid Day Meal Scheme : 96

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502902  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Bugam  
Type of School : PS  
Name of School : GPS DOONIWARI

1. Total No. of students enrolled in the school? : 24

2. Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040504701

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Bugam

Type of School : PS

Name of School : MPS ZINIPORA

1. Total No. of students enrolled in the school? : 13

2. Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502101  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : MS  
Name of School : MS GANGIPORA

1. Total No. of students enrolled in the school? : 84

2. Total No. of students covered under Mid Day Meal Scheme : 84

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

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The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502103

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Pahroo

Type of School : PS

Name of School : PS SAIDAPORA

1. Total No. of students enrolled in the school? : 5

2. Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506201  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : wathoora  
Type of School : PS  
Name of School : MPS GOPALPORA

1. Total No. of students enrolled in the school? : 17

2. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506202  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : wathoora  
Type of School : PS  
Name of School : PS NUND BON GOPALPORA

1. Total No. of students enrolled in the school? : 5

2. Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040503001  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Gowherpora  
Type of School : MS  
Name of School : GMS GOWHARPORA

1. Total No. of students enrolled in the school? : 42

2. Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040503004  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Gowherpora  
Type of School : PS  
Name of School : **MIR MOHALLA GOWHERPORA**

1. Total No. of students enrolled in the school? : 20

2. Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502301  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : HS  
Name of School : BHS KENIHAMA

1. Total No. of students enrolled in the school? : 139

2. Total No. of students covered under Mid Day Meal Scheme : 139

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502303  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : PS  
Name of School : GPS KENIHAMA

1. Total No. of students enrolled in the school? : 9

2. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502302  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : MS  
Name of School : MS BONGAN KENIHAMA

1. Total No. of students enrolled in the school? : 45

2. Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502305  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : PS  
Name of School : PS KANIHAMA BONAGAM

1. Total No. of students enrolled in the school? : 15

2. Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501807

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Wagoora

Type of School : MS

Name of School : BMS KHANDA

1. Total No. of students enrolled in the school? : 17

2. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501801

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Wagoora

Type of School : MS

Name of School : GMS KHANDA

1. Total No. of students enrolled in the school? : 17

2. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501803  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Wagoora  
Type of School : PS  
Name of School : GPS KARI GAL MOHALLA KHANDA

1. Total No. of students enrolled in the school? : 14

2. Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

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7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

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1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

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The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501805  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Wagoora  
Type of School : PS  
Name of School : MPS MAGRAYPORA

1. Total No. of students enrolled in the school? : 5

2. Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

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3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505908  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Moochuwa  
Type of School : PS  
Name of School : BILALABAD KRALPORA

1. Total No. of students enrolled in the school? : 35

2. Total No. of students covered under Mid Day Meal Scheme : 35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505902  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Moochuwa  
Type of School : MS  
Name of School : BMS KRALPORA

1. Total No. of students enrolled in the school? : 86

2. Total No. of students covered under Mid Day Meal Scheme : 86

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505901  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Moochuwa  
Type of School : MS  
Name of School : GMS KRALPORA

1. Total No. of students enrolled in the school? : 36

2. Total No. of students covered under Mid Day Meal Scheme : 36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

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3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

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3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

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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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

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Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

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NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040503201  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Gowherpora  
Type of School : MS  
Name of School : BMS KULTHREE

1. Total No. of students enrolled in the school? : 22

2. Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040503203  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Gowherpora  
Type of School : PS  
Name of School : JAMALABAD KULTREH

1. Total No. of students enrolled in the school? : 19

2. Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040503202  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Gowherpora  
Type of School : MS  
Name of School : MS RATHER MOHALLA KULTHREE

1. Total No. of students enrolled in the school? : 33

2. Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502602

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Gowherpora

Type of School : MS

Name of School : BMS KUTHIPORA A

1. Total No. of students enrolled in the school? : 47

2. Total No. of students covered under Mid Day Meal Scheme : 47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

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The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502601  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Dangerpora  
Type of School : MS  
Name of School : GMS KOTHIPORA

1. Total No. of students enrolled in the school? : 77

2. Total No. of students covered under Mid Day Meal Scheme : 77

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502201

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Gowherpora

Type of School : HS

Name of School : BHS KUZWERA

1. Total No. of students enrolled in the school? : 37

2. Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502204  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Gowherpora  
Type of School : PS  
Name of School : GPS KHAN MOHALLA KUZWERA

1. Total No. of students enrolled in the school? : 11

2. Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040504801  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Moochuwa  
Type of School : MS  
Name of School : MS MALIK GUND

1. Total No. of students enrolled in the school? : 27

2. Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505801  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Moochuwa  
Type of School : MS  
Name of School : BMS MOOCHUWA

1. Total No. of students enrolled in the school? : 83

2. Total No. of students covered under Mid Day Meal Scheme : 83

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505802  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Moochuwa  
Type of School : PS  
Name of School : PS ARIBAGH MOOCHUWA

1. Total No. of students enrolled in the school? : 0

2. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505001

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Bugam

Type of School : MS

Name of School : BMS NOWBUGH

1. Total No. of students enrolled in the school? : 25

2. Total No. of students covered under Mid Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505003  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Bugam  
Type of School : PS  
Name of School : PS ASTHAN MOHALA NOWBUGH

1. Total No. of students enrolled in the school? : 12

2. Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2, Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501602

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Pahroo

Type of School : MS

Name of School : BMS PUHROO

1. Total No. of students enrolled in the school? : 83

2. Total No. of students covered under Mid Day Meal Scheme : 83

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501608  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : HS  
Name of School : GHS PUHROO

1. Total No. of students enrolled in the school? : 33

2. Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501603

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Pahroo

Type of School : MS

Name of School : GMS C. PUHROO

1. Total No. of students enrolled in the school? : 55

2. Total No. of students covered under Mid Day Meal Scheme : 55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501609  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : PS  
Name of School : GPS PUHROO

1. Total No. of students enrolled in the school? : 16

2. Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501605  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : PS  
Name of School : MPS GORIPORA

1. Total No. of students enrolled in the school? : 23

2. Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501610  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : PS  
Name of School : PS SHAH MOHALLA PUHROO

1. Total No. of students enrolled in the school? : 20

2. Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040500601  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : HS  
Name of School : BHS REKH SHALINA

1. Total No. of students enrolled in the school? : 20

2. Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

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Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

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NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040500602  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : PS  
Name of School : GPS REKH SHALINA

1. Total No. of students enrolled in the school? : 17

2. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

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3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

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3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040500606  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : PS  
Name of School : PS Khumani colony Rekh Shalina

1. Total No. of students enrolled in the school? : 16

2. Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040504901  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Gowherpora  
Type of School : MS  
Name of School : BMS SANZIPORA

1. Total No. of students enrolled in the school? : 30

2. Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040504902  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Gowherpora  
Type of School : PS  
Name of School : BONPORA SANZIPORA

1. Total No. of students enrolled in the school? : 9

2. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

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The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502801  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : CS  
Name of School : CS SHALINA

1. Total No. of students enrolled in the school? : 19

2. Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Gowdon

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505601  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Moochuwa  
Type of School : PS  
Name of School : BPS SHANKERPORA

1. Total No. of students enrolled in the school? : 16

2. Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040505602  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Moochuwa  
Type of School : PS  
Name of School : GPS SHANKERPORA

1. Total No. of students enrolled in the school? : 12

2. Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040504501  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Dangerpora  
Type of School : MS  
Name of School : GMS DANGERPORA

1. Total No. of students enrolled in the school? : 34

2. Total No. of students covered under Mid Day Meal Scheme : 34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

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NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501502  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : MS  
Name of School : BMS SUMMER BUGH

1. Total No. of students enrolled in the school? : 70

2. Total No. of students covered under Mid Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501501  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : HS  
Name of School : GHS SUMMER BUGH

1. Total No. of students enrolled in the school? : 43

2. Total No. of students covered under Mid Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501505  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : PS  
Name of School : KARNIBAL SUMMERBUGH

1. Total No. of students enrolled in the school? : 19

2. Total No. of students covered under Mid Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040502701  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : PS  
Name of School : MIXED PRIMARY SCHOOL ZOONIPORA

1. Total No. of students enrolled in the school? : 13

2. Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501504  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : PS  
Name of School : MPS GOLAPORA

1. Total No. of students enrolled in the school? : 41

2. Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501901

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : Wagoora

Type of School : MS

Name of School : MS SUTHSOO

1. Total No. of students enrolled in the school? : 46

2. Total No. of students covered under Mid Day Meal Scheme : 46

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501903  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Wagoora  
Type of School : PS  
Name of School : PS Khumani Colony Suthsoo

1. Total No. of students enrolled in the school? : 16

2. Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040503601  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Pahroo  
Type of School : MS  
Name of School : **BMS SUTHOO KATHIERBAGH**

1. Total No. of students enrolled in the school? : 32

2. Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501701  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Wagoora  
Type of School : MS  
Name of School : BMS WAGOORA

1. Total No. of students enrolled in the school? : 56

2. Total No. of students covered under Mid Day Meal Scheme : 56

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501703  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Wagoora  
Type of School : PS  
Name of School : GPS KHOSPORA WAGORA

1. Total No. of students enrolled in the school? : 66

2. Total No. of students covered under Mid Day Meal Scheme : 66

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506301  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : wathoora  
Type of School : MS  
Name of School : BMS WATHORA

1. Total No. of students enrolled in the school? : 32

2. Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506310

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : wathoora

Type of School : MS

Name of School : GMS BATAPORA

1. Total No. of students enrolled in the school? : 33

2. Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

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3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

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3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

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3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

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Yes

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

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Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

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5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

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7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

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The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506302  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : wathoora  
Type of School : MS  
Name of School : GMS SHEIKHPORA

1. Total No. of students enrolled in the school? : 14

2. Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506304  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : wathoora  
Type of School : MS  
Name of School : GMS WATHORA

1. Total No. of students enrolled in the school? : 35

2. Total No. of students covered under Mid Day Meal Scheme : 35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506303

Province : Kashmir

Block of District : Budgam

School Educational Zone : B K Pora

CRC : wathoora

Type of School : PS

Name of School : GPS BONHAR

1. Total No. of students enrolled in the school? : 12

2. Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,8/16 ft

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 Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

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1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506316  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : wathoora  
Type of School : PS  
Name of School : PS BALAPORA WATHORA

1. Total No. of students enrolled in the school? : 37

2. Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

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3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

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Yes,8/16 ft

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No Centralised Kitchen

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?

NA

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Yes, 1 ,2/4 ft Rice Bins(Aluminium)

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Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

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5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

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5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

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NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

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10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040506318  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : wathoora  
Type of School : PS  
Name of School : SHAHPORA WATHORA

1. Total No. of students enrolled in the school? : 4

2. Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501001  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : wathoora  
Type of School : MS  
Name of School : MIDDLE SCHOOL ZALOOWA

1. Total No. of students enrolled in the school? : 35

2. Total No. of students covered under Mid Day Meal Scheme : 35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,4/2.5 ft Rice Bins(Almunium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 20 litre, Pressure Cooker 10 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040501003  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : wathoora  
Type of School : PS  
Name of School : RATHER MOHALLA ZOLOWA

1. Total No. of students enrolled in the school? : 17

2. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hier private vechiles for transportation and the quatantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is inshort as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meu is prepared by the experts including Doctors /ICDS Officers and education experts according the calerofic values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-B K Pora**

UDISE Code of School : 1040504702  
Province : Kashmir  
Block of District : Budgam  
School Educational Zone : B K Pora  
CRC : Summerbugh  
Type of School : PS  
Name of School : **BAGI SHAKOOR SHAH ZINIPORA**

1. Total No. of students enrolled in the school? : 10

2. Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/FCI Godown

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?

School Authorities lift the rice from FCI Godown/fair price shop and hire private vehicles for transportation and the quantity is checked by School Head /VEC.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality of cooked food is in short as per menu prepared and supervised by zonal Authorities/VEC.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Menu is prepared by the experts including Doctors /ICDS Officers and education experts according to the calorific values of the food items.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Food is given strictly as per the menu prepared by the experts..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

weekly menu is planned at Deptt. Level and Zonal level by the experts from health /Education/ICDS Deptt.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes experts from health/education/ ICDS are involved in planning and evaluation of menu's

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes all the food items are prepared as per the advice of experts.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes according to the menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes by VEC/Zonal Authorities

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(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No Centralised Kitchen

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?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 ,2/4 ft Rice Bins(Aluminium)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 , Bo Ton 10 litre, Pressure Cooker 5 litre

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes/ plate,glass, bowl,spoon one each per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2 in each school

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, different in different schools

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are oriented at zonal level regarding the implementation of MDM scheme in true spirit ensuring quantity and quality of the food items as specified

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers engaged by the Deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and

(iv) helper.

1000/per month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by the zonal Officers on the recommendations of the VEC /School Head these cooks are accountable to the VEC/School Head and all the Authorities of the Education Deptt. and have to abide by the directions of the Deptt.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No self help group evolved so far.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes on monthly basis

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VEC's /representatives of local bodies of panchayats are involved in it and it makes the whole system accountable

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at Ground Level by VEC Concerned on daily basis, by Zonal Authorities on weekly and monthly basis.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

