

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-Beerwah

UDISE Code of School : 01040300101

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Mohd Ramzan Mir

Type of School : Middle

Name of School : GMS KANDOORA

1.Total No. of students enrolled in the school? : 161

2.Total No. of students covered under Mid Day Meal Scheme : 161

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040300102

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : **BPS KANDOORA**

3.Total No. of students enrolled in the school? : 21

4.Total No. of students covered under Mid Day Meal Scheme : **21**

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040300103

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : SSA Chana Mohalla KANDOORA

5. Total No. of students enrolled in the school? : 30

6. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040300104

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : High

Name of School : **HS KANDOORA**

7. Total No. of students enrolled in the school? : 147

8. Total No. of students covered under Mid Day Meal Scheme : **147**

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

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

Yes, Weekly

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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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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

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Rs 1000/= per months to Cooks

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Concerned School Headmasters/ ZEO's

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No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040300201

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : **PS LARBAL**

9. Total No. of students enrolled in the school? : 22

10. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040300301

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : Middle

Name of School : **MS GOORIPORA**

11. Total No. of students enrolled in the school? : 36

12. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 12x10

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040300302

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : **PS SSA PARRAY PORA GORIPORA**

13. Total No. of students enrolled in the school? : 44

14. Total No. of students covered under Mid Day Meal Scheme : 44

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040300304

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : **PS MIR MOHALLA GORIPORA**

15. Total No. of students enrolled in the school? : 33

16. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040300305

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : **PS GOHLAR**

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

18. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040300401

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Mohd Ramzan Mir

Type of School : Middle

Name of School : MS KANIGUND

19. Total No. of students enrolled in the school? : 128

20. Total No. of students covered under Mid Day Meal Scheme : 128

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040300402

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : **PS NEW COLONY KANIGUND**

21. Total No. of students enrolled in the school? : 44

22. Total No. of students covered under Mid Day Meal Scheme : 44

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040300501

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : Middle

Name of School : **GMS UTTERPORA**

23. Total No. of students enrolled in the school? : 88

24. Total No. of students covered under Mid Day Meal Scheme : **88**

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040300502

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : PS CHANA MOHALLA UTTERPORA

25. Total No. of students enrolled in the school? : 12

26. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 0

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : PS RANKIPORA

27. Total No. of students enrolled in the school? : 0

28. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040300701

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Liyakat Ali

Type of School : Middle

Name of School : MS NIJLOO

29. Total No. of students enrolled in the school? : 57

30. Total No. of students covered under Mid Day Meal Scheme : 57

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040300901

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Liyakat Ali

Type of School : Primary

Name of School : PS Bonpunch

31. Total No. of students enrolled in the school? : 14

32. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040300903

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Liyakat Ali

Type of School : Middle

Name of School : **MS PUNCH GUND**

33. Total No. of students enrolled in the school? : 46

34. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040301001

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Primary

Name of School : **BPS NAJAN**

35. Total No. of students enrolled in the school? : 19

36. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040301002

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Maroof Hussain

Type of School : Primary

Name of School : GPS NAJAN

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

38. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040301003

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : High

Name of School : **HS NAJAN**

39. Total No. of students enrolled in the school? : 90

40. Total No. of students covered under Mid Day Meal Scheme : 90

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040301101

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Middle

Name of School : **MS PETHKOOT**

41. Total No. of students enrolled in the school? : 41

42. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040301102

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Primary

Name of School : **PS Wani M.PETHKOOT**

43. Total No. of students enrolled in the school? : 33

44. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040301103

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Primary

Name of School : **PS MIR MOHALLA PETHKOOT**

45. Total No. of students enrolled in the school? : 35

46. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040301104

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Maroof Hussain

Type of School : Primary

Name of School : PS SECTOR MOHALLA PETHKOOT

47. Total No. of students enrolled in the school? : 32

48. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040301201

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Maroof Hussain

Type of School : Primary

Name of School : PS SHOLI GUND

49. Total No. of students enrolled in the school? : 0

50. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040301301

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Maroof Hussain

Type of School : Primary

Name of School : PS G.L PORA

51. Total No. of students enrolled in the school? : 40

52. Total No. of students covered under Mid Day Meal Scheme : 40

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040301401

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Middle

Name of School : **MS H. GURU**

53. Total No. of students enrolled in the school? : 39

54. Total No. of students covered under Mid Day Meal Scheme : 39

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 1040301501

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Middle

Name of School : **MS CHANAPORA**

55. Total No. of students enrolled in the school? : 69

56. Total No. of students covered under Mid Day Meal Scheme : 69

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040301502

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Middle

Name of School : **KGBV CHANAPORA**

57. Total No. of students enrolled in the school? : 100

58. Total No. of students covered under Mid Day Meal Scheme : 100

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040301503

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Primary

Name of School : **PS CHECK CHANAPORA**

59. Total No. of students enrolled in the school? : 32

60. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040301601

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Middle

Name of School : **MS C.C PORA**

61. Total No. of students enrolled in the school? : 37

62. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040301602

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Primary

Name of School : **SSA SSA CHANTAN**

63. Total No. of students enrolled in the school? : 11

64. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040301604

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Primary

Name of School : **PS SHEIKH MOHALLA C.C PORA**

65. Total No. of students enrolled in the school? : 11

66. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040301901

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **MS ARWAH**

67. Total No. of students enrolled in the school? : 60

68. Total No. of students covered under Mid Day Meal Scheme : 60

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040301902

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **MS Sofi Mohalla ARWAH**

69. Total No. of students enrolled in the school? : 62

70. Total No. of students covered under Mid Day Meal Scheme : 62

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Gas

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

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040301903

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Syed Mubashir

Type of School : Primary

Name of School : PS MALLA MOHALLA ARWAH

71. Total No. of students enrolled in the school? : 48

72. Total No. of students covered under Mid Day Meal Scheme : 48

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

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

No

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

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

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

Yes, 2 storage Bins

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

5(vi) Whether the school/centre has utensils for children to have food (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.

No

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

Yes

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

Yes

5(x). Whether the school/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

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

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

Not Applicable

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.

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

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

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

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

No

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

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302001

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Liyakat Ali

Type of School : Middle

Name of School : **MS DEGI MALIK GUND**

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

74. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

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

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

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

I/C MDM and the Headmaster concerned is planning the weekly menu.

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

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

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

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302102

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **BPS CHEWDARA**

75. Total No. of students enrolled in the school? : 60

76. Total No. of students covered under Mid Day Meal Scheme : 60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040302103

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Syed Mubashir

Type of School : High

Name of School : HS CHEWDARA

77. Total No. of students enrolled in the school? : 127

78. Total No. of students covered under Mid Day Meal Scheme : 127

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302104

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **GMS CHEWDARA**

79. Total No. of students enrolled in the school? : 49

80. Total No. of students covered under Mid Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302105

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS UMERABAD CHEWDARA**

81. Total No. of students enrolled in the school? : 26

82. Total No. of students covered under Mid Day Meal Scheme : **26**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302106

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS CHANNA MOHALLA CHEWDARA**

83. Total No. of students enrolled in the school? : 13

84. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302201

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Firdous

Type of School : High

Name of School : **HS LALAPORA**

85. Total No. of students enrolled in the school? : 109

86. Total No. of students covered under Mid Day Meal Scheme : **109**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School :

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Syed Firdous

Type of School : Primary

Name of School : BPS Lalpora

87. Total No. of students enrolled in the school? : 17

88. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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?

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Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040302202

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Syed Firdous

Type of School : Primary

Name of School : GPS LALAPORA

89. Total No. of students enrolled in the school? : 7

90. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302203

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Firdous

Type of School : Middle

Name of School : **MS TAKIYA LALAPORA**

91. Total No. of students enrolled in the school? : 83

92. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302204

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Firdous

Type of School : Primary

Name of School : **PS FAQIR PORAH**

93. Total No. of students enrolled in the school? : 35

94. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302205

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Firdous

Type of School : Primary

Name of School : **PS Bonpora LALPORA**

95. Total No. of students enrolled in the school? : 17

96. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302206

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Firdous

Type of School : Primary

Name of School : **PS HARKARPOPRA**

97. Total No. of students enrolled in the school? : 27

98. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302302

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Liyakat Ali

Type of School : Primary

Name of School : **GPS BONHAMA**

99. Total No. of students enrolled in the school? : 14

100. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 1040302303

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Liyakat Ali

Type of School : Primary

Name of School : **PS KAWPORA SSA**

101. Total No. of students enrolled in the school? : 23

102. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302304

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Liyakat Ali

Type of School : High

Name of School : **HS BONHAMA**

103. Total No. of students enrolled in the school? : 58

104. Total No. of students covered under Mid Day Meal Scheme : **58**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302401

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Firdous

Type of School : Middle

Name of School : **MS NUSOO**

105. Total No. of students enrolled in the school? : 29

106. Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302402

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Firdous

Type of School : Primary

Name of School : **SSA PS RAZVI MOHALLA NUSSO**

107. Total No. of students enrolled in the school? : 27

108. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040302501

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Firdous

Type of School : Middle

Name of School : **MS NARSINGPORA**

109. Total No. of students enrolled in the school? : 31

110. Total No. of students covered under Mid Day Meal Scheme : **31**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302601

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Liyakat Ali

Type of School : Middle

Name of School : **MS SAIHAMA**

111. Total No. of students enrolled in the school? : 34

112. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302701

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Firdous

Type of School : Middle

Name of School : **MS KALIPORA**

113. Total No. of students enrolled in the school? : 44

114. Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302801

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Liyakat Ali

Type of School : Middle

Name of School : **MS BUPAT**

115. Total No. of students enrolled in the school? : 25

116. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302901

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Middle

Name of School : **MS HOKHLATRI**

117. Total No. of students enrolled in the school? : 65

118. Total No. of students covered under Mid Day Meal Scheme : **65**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040302902

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Primary

Name of School : **PS DAR MOHALLA HOKHLATRI**

119. Total No. of students enrolled in the school? : 20

120. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040303001

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Liyakat Ali

Type of School : Middle

Name of School : **MS GAMPORA**

121. Total No. of students enrolled in the school? : 52

122. Total No. of students covered under Mid Day Meal Scheme : 52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303101

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Middle

Name of School : **BMS KULHAMA**

123. Total No. of students enrolled in the school? : 46

124. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303102

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Primary

Name of School : **PS Khadi Mohalla KULHAMA**

125. Total No. of students enrolled in the school? : 27

126. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303201

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : High

Name of School : **LHS PAHARTHAN**

127. Total No. of students enrolled in the school? : 103

128. Total No. of students covered under Mid Day Meal Scheme : **103**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040303301

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Middle

Name of School : **MS DANUS**

129. Total No. of students enrolled in the school? : 36

130. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303401

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Middle

Name of School : **MS LASSIPORA**

131. Total No. of students enrolled in the school? : 83

132. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303402

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Primary

Name of School : **PS DOOLIPORA**

133. Total No. of students enrolled in the school? : 21

134. Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303501

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Liyakat Ali

Type of School : Middle

Name of School : **MS Banit**

135. Total No. of students enrolled in the school? : 51

136. Total No. of students covered under Mid Day Meal Scheme : **51**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303601

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Middle

Name of School : **MS GUND MAMDAR**

137. Total No. of students enrolled in the school? : 35

138. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040303701

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Syed Mubashir

Type of School : Middle

Name of School : GMS ATTINA

139. Total No. of students enrolled in the school? : 22

140. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303702

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **BPS ATTINA**

141. Total No. of students enrolled in the school? : 3

142. Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040303703

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Syed Mubashir

Type of School : High

Name of School : HS ATTINA

143. Total No. of students enrolled in the school? : 33

144. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

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4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303801

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : High

Name of School : **LHS CHURMAJROO**

145. Total No. of students enrolled in the school? : 99

146. Total No. of students covered under Mid Day Meal Scheme : 99

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303802

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Middle

Name of School : **UPS BAGENDAR**

147. Total No. of students enrolled in the school? : 33

148. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040303803

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Mohd Shafi Dar

Type of School : Primary

Name of School : PS Churmujroo

149. Total No. of students enrolled in the school? : 54

150. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303901

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Middle

Name of School : **MS RANIPORA OTLIGAM**

151. Total No. of students enrolled in the school? : 53

152. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303902

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : High

Name of School : **HS OTLIGAM**

153. Total No. of students enrolled in the school? : 162

154. Total No. of students covered under Mid Day Meal Scheme : 162

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303903

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Primary

Name of School : **PS PEER MOHALLA OTLIGAM**

155. Total No. of students enrolled in the school? : 28

156. Total No. of students covered under Mid Day Meal Scheme : **28**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040303904

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Primary

Name of School : **PS MALLA MOHALLA OTLIGAM**

157. Total No. of students enrolled in the school? : 25

158. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304001

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **MS NARWARA**

159. Total No. of students enrolled in the school? : 56

160. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304002

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS Dar Mohalla NARWARA**

161. Total No. of students enrolled in the school? : 61

162. Total No. of students covered under Mid Day Meal Scheme : **61**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304101

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Middle

Name of School : **MS MULSHULLA**

163. Total No. of students enrolled in the school? : 56

164. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304102

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Primary

Name of School : **PS MULSHULLA**

165. Total No. of students enrolled in the school? : 27

166. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304102

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Primary

Name of School : **PS MULSHULLA**

167. Total No. of students enrolled in the school? : 27

168. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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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/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

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10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304201

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Middle

Name of School : **MS MAMGUND**

169. Total No. of students enrolled in the school? : 37

170. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040304301

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Bashir Ahmad Sheikh

Type of School : Middle

Name of School : MS Salam Mohalla CHARANGAM

171. Total No. of students enrolled in the school? : 77

172. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304302

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Middle

Name of School : **MS CHARANGAM**

173. Total No. of students enrolled in the school? : 50

174. Total No. of students covered under Mid Day Meal Scheme : 50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304303

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Primary

Name of School : **PS GAZI MOHALLA CHARANGAM**

175. Total No. of students enrolled in the school? : 40

176. Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304501

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **MS GUNDIPORA**

177. Total No. of students enrolled in the school? : 68

178. Total No. of students covered under Mid Day Meal Scheme : **68**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304502

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **MS S.K.M PORA GONDIPORA**

179. Total No. of students enrolled in the school? : 57

180. Total No. of students covered under Mid Day Meal Scheme : **57**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304503

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS DANSEERI GONDIPORA**

181. Total No. of students enrolled in the school? : 25

182. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304504

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS BONPORA GONDIPORA SSA**

183. Total No. of students enrolled in the school? : 13

184. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304601

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Middle

Name of School : **MS SONPAH**

185. Total No. of students enrolled in the school? : 89

186. Total No. of students covered under Mid Day Meal Scheme : 89

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304602

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Primary

Name of School : **PS ARABAL SONPAH**

187. Total No. of students enrolled in the school? : 7

188. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040304603

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Middle

Name of School : **MS KHATERUNAH**

189. Total No. of students enrolled in the school? : 71

190. Total No. of students covered under Mid Day Meal Scheme : **71**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040304604

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Maroof Hussain

Type of School : Primary

Name of School : **PS PETHPORA SONPAH**

191. Total No. of students enrolled in the school? : 30

192. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304701

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **MS DANGERPORA WARIHAMA**

193. Total No. of students enrolled in the school? : 34

194. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304702

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **GMS WARIHAMA**

195. Total No. of students enrolled in the school? : 39

196. Total No. of students covered under Mid Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304801

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Middle

Name of School : **MS RAMHAMA**

197. Total No. of students enrolled in the school? : 42

198. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304802

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Shafi Dar

Type of School : Primary

Name of School : **PS KHANDAY MOHALLA RAMHAMA**

199. Total No. of students enrolled in the school? : 15

200. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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?

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040304901

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Bashir Ahmad Sheikh

Type of School : Middle

Name of School : **UPS SUCHAN**

201. Total No. of students enrolled in the school? : 57

202. Total No. of students covered under Mid Day Meal Scheme : **57**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

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, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040305201

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS WARD3 YOUSUF ABAD**

203. Total No. of students enrolled in the school? : 29

204. Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040305301

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS SHAHPORA BEERWAH**

205. Total No. of students enrolled in the school? : 20

206. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040305302

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **GMS BEERWAH**

207. Total No. of students enrolled in the school? : 106

208. Total No. of students covered under Mid Day Meal Scheme : **106**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040305402

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS Ward 05 GURDWARA MOHALLA**

209. Total No. of students enrolled in the school? : 30

210. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040305501

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **BMS BEERWAH**

211. Total No. of students enrolled in the school? : 67

212. Total No. of students covered under Mid Day Meal Scheme : **67**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040305701

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS BOND MOHALLA**

213. Total No. of students enrolled in the school? : 21

214. Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040305702

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Syed Mubashir

Type of School : Primary

Name of School : PS TAKYA LAL Ward 8

215. Total No. of students enrolled in the school? : 10

216. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040306101

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **GMS SODIPORA**

217. Total No. of students enrolled in the school? : 61

218. Total No. of students covered under Mid Day Meal Scheme : **61**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040306201

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS GOLAPORA SSA**

219. Total No. of students enrolled in the school? : 6

220. Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040306301

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Middle

Name of School : **UPS HAYATPORA**

221. Total No. of students enrolled in the school? : 42

222. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040306401

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Primary

Name of School : **PS KHAWJA MOHALLA BEERWAH**

223. Total No. of students enrolled in the school? : 24

224. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- Beerwah

UDISE Code of School : 01040306402

Province : Kashmir

Block of District : Beerwah

School Educational Zone : Beerwah

CRC : Syed Mubashir

Type of School : Primary

Name of School : PS SSA GANIE MOHALLA SODIPORA

225. Total No. of students enrolled in the school? : 9

226. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040306403

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Higher

Name of School : **GHSS BEERWAH**

227. Total No. of students enrolled in the school? : 465

228. 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?

Nil

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?

Nil

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :- **Beerwah**

UDISE Code of School : 01040306404

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Syed Mubashir

Type of School : Higher

Name of School : **BHSS BEERWAH**

229. Total No. of students enrolled in the school? : 577

230. 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?

Nil

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?

Nil

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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, 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 by the I/C MDM

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, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

Office of the Chief Education Officer Budgam

Subject: MID DAY Meal of School Education Department

Zone :-**Beerwah**

UDISE Code of School : 01040306501

Province : Kashmir

Block of District : Beerwah

School Educational Zone : **Beerwah**

CRC : Mohd Ramzan Mir

Type of School : Primary

Name of School : **PS CHERI KHUN**

231. Total No. of students enrolled in the school? : 24

232. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every time a mixture of cooked meal including vegetables, fruits, eggs in proper hygienic conditions is served to the students.

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?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal

/lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned ensure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

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, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

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Yes, 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 by the I/C MDM

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

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?

Not Applicable

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.

Not Applicable

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

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

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.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

