

OFFICE OF THE CHIEF EDUCATION OFFICER ANANTNAG

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060504002

Province: KASHMIR

District: ANG

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: WAGHAMA

Type of School: MS

Name of School: GMS WAGHAMA

1.Total No. of students enrolled in the school? : 102

2.Total No. of students covered under Mid Day Meal Scheme : 102

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?

LOAD CARRIER

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

FRESH VEGETABLES FRUITS EGGS ETC ARE PROVIDED TO 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?

750

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

AS PER GUIDELINES OF HIGHER AUTHORITIES.

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

HIGHER AUTHORITIES, YES

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

YES

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

NO, FOLOWING MDM MENU FRAMED BY HIGHER UPS

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

YES AS PER MDM MENU

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

OPTION1

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

YES , MDM COMMITTEE OF THE SCHOOL

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

school and whether it comes hot, in good and eatable condition?

NO

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

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

YES TWO BINS OF TIN

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

YES 5 NO'S

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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, IN ONE CLASS ROOM

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

GAS BASED

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

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

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?

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.

NO

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 HELPER

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

NO

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

2

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

NO

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

YES, COOKS

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

VEC

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?

YES

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

MEETING ARE CONDUCTED , LEADING TO ITS EFFECTIVENESS

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

CLEANLINESS OF UTENSILS, FOOD GRAINS , VEGETABLES, FRUITS, KITCHEN AREA ETC

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505901

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: MS

Name of School: BMS Bijbehara

3.Total No. of students enrolled in the school? : 34

4.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?

## LOAD CARRIER

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

yes

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

700

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

tasted by Headmaster.

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

VEC

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

YES

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

yes

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

2 big

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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?

Training

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?

Good

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.

2

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 HELPER

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

NO

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

1

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

yes

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

yes

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

VEC

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

YES

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

YES

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

VEC MEETINGS

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

INSPECTION

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

YES

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

YES

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060506201

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: GMS

Name of School: GMS AHANGER MOHALA

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

6.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?

### LOAD CARRIER

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

yes

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

700

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

tasted by Headmaster.

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

VEC

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

YES

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

yes

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as 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

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

nil

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

Tasted by Headmaster

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

2 big

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

Training

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?

Good

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.

1

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 HELPER

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

NO

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

1

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

yes

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

yes

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

VEC

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

YES

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

YES

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

VEC MEETINGS

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

INSPECTION

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

YES

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

YES

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060505602

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: PS

Name of School: PS NAID MOHALLA

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

8.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?

LOAD CARRIER

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

yes

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

700

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

tasted by Headmaster.

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

VEC

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

YES

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

yes

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

2 big

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

Training

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?

Good

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.

1

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 HELPER

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

NO

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

1

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

yes

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

yes

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

VEC

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

YES

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

YES

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

VEC MEETINGS

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

INSPECTION

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

YES

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

YES

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501901

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: MS

Name of School: MS Subhanpora

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

10. 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?

### LOAD CARRIER

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

YES

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

700

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

tasted by Headmaster.

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

VEC

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

YES

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

yes

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

1 BIN

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

Training

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?

Good

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.

1

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 HELPER

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

NO

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

1

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

yes

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

YES

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

VEC

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

YES

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

YES

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

VEC MEETINGS

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

INSPECTION

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

YES

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

YES

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503107

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: ms

Name of School: MS Mirgund

11. Total No. of students enrolled in the school? : 26

12. 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?

### LOAD CARRIER

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

yes

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

700

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

tasted by Headmaster.

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

VEC

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

YES

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

No

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

1 BIN

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

no plan

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?

Good

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.

no

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 HELPER

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

NO

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

1

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

NO

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

yes

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

VEC

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?

YES

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

VEC MEETINGS

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

INSPECTION

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503502

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: PS

Name of School: PS Shah Mohallla Chenigund

13. Total No. of students enrolled in the school? : 24

14. 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?

### LOAD CARRIER

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

yes

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

430

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

tasted by Headmaster.

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

VEC

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

YES

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

No

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

1 BIN

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

no plan

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?

Good

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.

no

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 HELPER

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

NO

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

1

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

NO

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

yes

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

VEC

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?

YES

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

VEC MEETINGS

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

INSPECTION

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060503501

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS Chenigund

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

16. 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?

LOAD CARRIER

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

yes

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

700

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

tasted by Headmaster.

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

VEC

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

YES

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

No

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

1 BIN

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

no plan

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?

Good

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.

no

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 HELPER

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

NO

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

1

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

NO

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

yes

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

VEC

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?

YES

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

VEC MEETINGS

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

INSPECTION

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502001

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: MS

Name of School: MS PAZALPORA

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

18. 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?

### LOAD CARRIER

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

yes

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

700

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

tasted by Headmaster.

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

VEC

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

YES

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

NO

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

NO TIME

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

Tasted by Headmaster

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

2 BIN

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

Training

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?

Good

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.

NO

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 HELPER

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

NO

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

2

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

NO

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

Y

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

VEC

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?

YES

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

VEC MEETINGS

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

INSPECTION

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060501701

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: MS

Name of School: BMS DUPATHYAR

19. Total No. of students enrolled in the school? : 76

20. Total No. of students covered under Mid Day Meal Scheme : 76

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?

LOAD CARRIER

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

SEPERATEY RICE VEGETABLES EGGS ETC

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

37

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

BY SUPPLYING THE BALANCED DIET.

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

YES

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

YES

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

NO

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

NO

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

NO

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

YES 1 4X2 TIN

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

YES 3

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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 PREMISES

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

GAS BASED

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

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

no plan

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?

NO

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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?

YES QUARTELY

10(i). What are the steps taken to involve mothers/representatives of local 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

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

COOK

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060501601

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: MS

Name of School: MS GANTAIPORA

21. Total No. of students enrolled in the school? : 52

22. 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?

LOAD CARRIER

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

yes

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

700

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

BY SUPPLYING THE BALANCED DIET.

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

YES

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

YES

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

N

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

school and whether it comes hot, in good and eatable condition?

NO

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

NO

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

YES 1 4X2 TIN

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

YES 3

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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 PREMISES

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

GAS BASED

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

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

no plan

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?

NO

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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?

YES QUARTELY

10(i). What are the steps taken to involve mothers/representatives of local 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

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

COOK

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060505401

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: WAGHAMA

Type of School: MS

Name of School: GMS KHASITENG

23. Total No. of students enrolled in the school? : 49

24. 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?

LOAD CARRIER

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

yes

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

700

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

tasted by Headmaster.

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

VEC

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

YES

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

yes

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

2 big

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

Training

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?

Good

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.

1

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 HELPER

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

NO

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

2

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

yes

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

yes

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

VEC

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

YES

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

YES

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

VEC MEETINGS

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

INSPECTION

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

YES

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

YES

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060503102

Province: KASHMIR

District: Anantnag

Block of District: DACHNIPORA

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: GMS KANALWAN

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

26. 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?

LOAD CARRIER

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

yes

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

700

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

BY SUPPLYING THE BALANCED DIET.

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

YES

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

YES

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

N

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

school and whether it comes hot, in good and eatable condition?

NO

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

NO

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

YES 1 4X2 TIN

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

YES 3

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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 PREMISES

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

GAS BASED

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

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

no plan

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?

NO

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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?

YES QUARTELY

10(i). What are the steps taken to involve mothers/representatives of local 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

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

COOK

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503201

Province: KASHMIR

District: Anantnag

Block of District: DACHNIPORA

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS THAHIWARA

27. Total No. of students enrolled in the school? : 38

28. Total No. of students covered under Mid Day Meal Scheme : 38

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?

LOAD CARRIER

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

HEAD OF INSTT

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

720

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

HEAD TR YES

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

NO

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

YES THROUGH MDM

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

YES

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

HEAD MASTER

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

YES 1 4X2 TIN

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

YES 4

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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

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

THROUGH MEETINGS

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

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504304

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: MS

Name of School: MS NAI BASTI ARWANI

29. Total No. of students enrolled in the school? : 120

30. Total No. of students covered under Mid Day Meal Scheme : 120

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?

### LOAD CARRIER

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

### HEAD OF INSTT

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

720

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

HEAD TR YES

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

NO

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

YES THROUGH MDM

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

YES

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

HEAD MASTER

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

YES 1 4X2 TIN

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

YES 4

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

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

NO

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

2

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

NO

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

YES

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

VEC

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

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

THROUGH MEETINGS

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

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501001

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PS PUJTENG

31. Total No. of students enrolled in the school? : 6

32. 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?

### LOAD CARRIER

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

### HEAD OF INSTT

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

430

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

YES

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

NO

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

YES

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

YES

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

HEAD MASTER

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

YES 1, 4X2 TIN

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

YES 2

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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

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

THROUGH MEETINGS

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

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060500701

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PS CHECKI DADOO

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

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

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

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?

LOAD CARRIER

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

HEAD OF INSTT

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

430

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

YES

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

NO

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

YES

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

YES

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

NO TIME

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

HEAD MASTER

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

YES 1, 4X2 TIN

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

YES 2

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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

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

THROUGH MEETINGS

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

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060500101

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: HS

Name of School: HS DADOO

35. Total No. of students enrolled in the school? : 195

36. Total No. of students covered under Mid Day Meal Scheme : 159

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?

LOAD CARRIER

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

HEAD OF INSTT

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

700

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

YES

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

NO

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

YES

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

YES

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

NO TIME

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

HEAD MASTER

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

YES 1, 4X2 TIN

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

YES 9

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

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

NO

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

2

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

NO

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

YES

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

VEC

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

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

THROUGH MEETINGS

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

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501703

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: MS

Name of School: GMS DUPATHYAR

37. Total No. of students enrolled in the school? : 55

38. Total No. of students covered under Mid Day Meal Scheme : 55

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

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?

### LOAD CARRIER

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

### HEAD OF INSTT

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

350

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

BY TASTING.

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

MDM INCHARGE YES

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

NO

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

YES

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

YES

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?

OPTION1

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

VEC MEMBERS

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

NO

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

YES 1, 4X2 TIN

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

YES 10

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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.

NO

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

GAS BASED

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

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

NO

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?

YES

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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?

YES

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

THROUGH MEETINGS

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

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501805

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: PS

Name of School: PA BADAMIPORA

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

40. 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?

### LOAD CARRIER

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

yes

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

350

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

tasted by Headmaster.

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

VEC

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

YES

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

yes

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

1 BIN

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

Training

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?

Good

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.

1

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 HELPER

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

NO

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

1

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

yes

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

yes

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

VEC

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

YES

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

YES

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

VEC MEETINGS

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

INSPECTION

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

YES

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

YES

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505501

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: PS

Name of School: PS USTAD MOHALLA

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

42. 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?

### LOAD CARRIER

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

yes

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

350

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

tasted by Headmaster.

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

VEC

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

YES

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

yes

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

1 BIN

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

Training

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?

Good

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.

1

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 HELPER

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

NO

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

1

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

yes

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

yes

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

VEC

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

YES

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

YES

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

VEC MEETINGS

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

INSPECTION

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

YES

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

YES

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502601

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: MS LARIBAL

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

44. 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?

### LOAD CARRIER

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

yes

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

30

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

HIGHER AUTHORITIES, YES

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

NO

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

AS PER MDM MENU

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

YES

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

NIL

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

AS PER HIGHER AUTHORITIES

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

YES 1

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

YES 4

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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.

NO

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

GAS BASED

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

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

NO

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?

AWARENESS GIVEN TO STUDENTS ABOUT HEALTH

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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?

YES

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

MEETING ARE CONDUCTED LEADING TO ITS EFFECTIVENESS

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

CLEANESS OF VEGETABLES ETC

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060503901

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: HS

Name of School: HS BEEWORA

45. Total No. of students enrolled in the school? : 66

46. Total No. of students covered under Mid Day Meal Scheme : 43

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

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?

LOAD CARRIER

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

yes

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

30

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

HIGHER AUTHORITIES, YES

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

NO

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

AS PER MDM MENU

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

YES

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

NO DISTANCE

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

AS PER HIGHER AUTHORITIES

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

YES 1

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

YES 4

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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.

NO

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

GAS BASED

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

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

NO

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?

AWARENESS GIVEN TO STUDENTS ABOUT HEALTH

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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?

YES

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

MEETING ARE CONDUCTED LEADING TO ITS EFFECTIVENESS

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

CLEANESS OF VEGETABLES ETC

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060503902

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS BEEWORA

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

48. 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?

LOAD CARRIER

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

yes

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

30

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

HIGHER AUTHORITIES, YES

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

NO

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

AS PER MDM MENU

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

YES

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

NO DISTANCE

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

AS PER HIGHER AUTHORITIES

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

YES 1

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

YES 4

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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.

NO

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

GAS BASED

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

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

NO

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?

AWARENESS GIVEN TO STUDENTS ABOUT HEALTH

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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?

YES

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

MEETING ARE CONDUCTED LEADING TO ITS EFFECTIVENESS

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

CLEANESS OF VEGETABLES ETC

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503904

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: PS

Name of School: PS ASTANPORA BEEWORA

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

50. 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?

### LOAD CARRIER

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

yes

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

30

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

HIGHER AUTHORITIES, YES

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

NO

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

AS PER MDM MENU

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

YES

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

NO DISTANCE

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

AS PER HIGHER AUTHORITIES

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

YES 1

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

YES 4

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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.

NO

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

GAS BASED

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

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

NO

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?

AWARENESS GIVEN TO STUDENTS ABOUT HEALTH

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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?

YES

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

MEETING ARE CONDUCTED LEADING TO ITS EFFECTIVENESS

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

CLEANESS OF VEGETABLES ETC

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060503303

Province: KASHMIR

District: Anantnag

Block of District: DACHNIPORA

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: PS

Name of School: PS ASWARA

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

52. 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?

LOAD CARRIER

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

yes

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

350

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

tasted by Headmaster.

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

VEC

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

YES

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

yes

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

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

Tasted by Headmaster

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

1 BIN

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

yes sufficient

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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.

No

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

GAS BASED

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

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

Training

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?

Good

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.

1

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 HELPER

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

NO

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

1

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

yes

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

yes

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

VEC

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

YES

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

YES

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

VEC MEETINGS

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

INSPECTION

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

YES

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

YES

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060501602

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: PS

Name of School: PS GANTALIPORA

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

54. 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?

LOAD CARRIER

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

yes

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

350

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

BY SUPPLYING THE BALANCED DIET.

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

YES

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

YES

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

NO

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

YES AS PER MDM MENU

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

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

NIL

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

NO

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

YES 1 4X2 TIN

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

YES 32

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

YES AS PER REQ

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

YES AS PER REQ

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

yes

5(ix). Whether 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 PREMISES

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

GAS BASED

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

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

no plan

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?

NO

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.

NO

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 HELPER

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

NO

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

1

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

NO

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

YES

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

VEC

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?

YES QUARTELY

10(i). What are the steps taken to involve mothers/representatives of local 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

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

COOK

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01065050102

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PS SANGMAN DADOO

55. Total No. of students enrolled in the school? : 50

56. 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?

### LOAD CARRIER

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

### HEAD OF INSTT

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

720

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

HEAD TR YES

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

NO

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

YES THROUGH MDM

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

YES

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

HEAD MASTER

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

YES 1 4X2 TIN

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

YES 4

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

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

NO

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

2

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

NO

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

YES

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

VEC

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

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

THROUGH MEETINGS

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

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500203

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: MS

Name of School: MS MARHAMA

57. Total No. of students enrolled in the school? : 86

58. Total No. of students covered under Mid Day Meal Scheme : 86

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

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?

### LOAD CARRIER

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

### HEAD OF INSTT

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

720

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

HEAD TR YES

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

NO

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

YES THROUGH MDM

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

YES

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

HEAD MASTER

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

YES 1 4X2 TIN

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

YES 4

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

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

NO

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

2

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

NO

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

YES

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

VEC

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

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

THROUGH MEETINGS

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

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500204

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: MS

Name of School: MS JAFFAR PORA (SSA)

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

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

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

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?

### LOAD CARRIER

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

### HEAD OF INSTT

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

720

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

AS PER GUIDEINES OF HIGHER AUTHORITIES.

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

HEAD TR YES

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

NO

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

YES THROUGH MDM

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?

OPTION1

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

yes

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

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

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

YES

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

HEAD MASTER

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

YES 1 4X2 TIN

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

YES 4

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

YES AS PER REQ

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

YES AS PER REQ

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

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

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

NO

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

2

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

NO

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

YES

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

VEC

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

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

THROUGH MEETINGS

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

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500206

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: MS

Name of School: MS DEEDAD (SSA)

61. Total No. of students enrolled in the school? : 178

62. Total No. of students covered under Mid Day Meal Scheme : 178

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?

### LOAD CARRIER

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

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500207

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PS IKHRAJPORA (SSA)

63. Total No. of students enrolled in the school? : 37

64. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500209

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PS NAI BASTI

65. Total No. of students enrolled in the school? : 12

66. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

NIL

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500210

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PS KHEEMA BASTI

67. Total No. of students enrolled in the school? : 23

68. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500211

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PS HAJAM MOHALLA

69. Total No. of students enrolled in the school? : 9

70. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

300

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500301

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PS K.V. PORA

71. Total No. of students enrolled in the school? : 8

72. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060500401

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: MS

Name of School: MS BALLYAR

73. Total No. of students enrolled in the school? : 94

74. Total No. of students covered under Mid Day Meal Scheme : 94

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen?

If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

### Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500501

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: MS

Name of School: MS PANJ PORA

75. Total No. of students enrolled in the school? : 82

76. Total No. of students covered under Mid Day Meal Scheme : 82

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500502

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PS PANJ PORA (SSA)

77. Total No. of students enrolled in the school? : 22

78. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

NIL

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060500601

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: MS

Name of School: MS CHECKI PANJ PORA

79. Total No. of students enrolled in the school? : 89

80. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060500802

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: PS

Name of School: PRIMARY SCHOOL HALMULLA

81. Total No. of students enrolled in the school? : 8

82. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060500901

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: MARHAMA

Type of School: HS

Name of School: HS SETHER

83. Total No. of students enrolled in the school? : 47

84. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501101

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: HS

Name of School: HS AUPZAN

85. Total No. of students enrolled in the school? : 58

86. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501102

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: PS

Name of School: PS MANZPORA AUPZAN

87. Total No. of students enrolled in the school? : 22

88. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501104

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: PS

Name of School: PS GULSHAN COLONY AUPZAN

89. Total No. of students enrolled in the school? : 9

90. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

NIL

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501105

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: MS

Name of School: MS BONAPOA AUPZAN

91. Total No. of students enrolled in the school? : 67

92. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501201

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: MS

Name of School: MS SHEETI PORA

93. Total No. of students enrolled in the school? : 13

94. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501301

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: MS

Name of School: GMS KANDI PORA

95. Total No. of students enrolled in the school? : 19

96. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

**Zone :-Bijbehara**

UDISE Code of School : 01060501302

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: **Bijbehara**

CRC: AUPZAN

Type of School: PS

Name of School: **PS KANDI PORA**

97. Total No. of students enrolled in the school? : 10

98. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501401

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: MS

Name of School: MS HAYAR

99. Total No. of students enrolled in the school? : 4

100. Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501402

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: PS

Name of School: PS HAYAR (SSA)

101. Total No. of students enrolled in the school? : 19

102. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501501

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: AUPZAN

Type of School: MS

Name of School: MS TAKIYA BAL

103. Total No. of students enrolled in the school? : 65

104. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060501801

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: HS

Name of School: HS JABLIPORA

105. Total No. of students enrolled in the school? : 53

106. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501802

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: MS

Name of School: GMS JABLI PORA

107. Total No. of students enrolled in the school? : 54

108. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060501803

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: PS

Name of School: PS PARRYPORA JABLI PORA

109. Total No. of students enrolled in the school? : 28

110. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu

displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

### Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060501804

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: MS

Name of School: MS GUNDIPORA

111. Total No. of students enrolled in the school? : 72

112. Total No. of students covered under Mid Day Meal Scheme : 72

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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060501903

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: PS

Name of School: PS SOFI MOHALLA SUBHANPORA

113. Total No. of students enrolled in the school? : 11

114. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502101

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: JABLIPORA

Type of School: PS

Name of School: PS GUNDI NASIR

115. Total No. of students enrolled in the school? : 30

116. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060502201

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: HS

Name of School: HS VEERI

117. Total No. of students enrolled in the school? : 15

118. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502202

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: GMS VEERI

119. Total No. of students enrolled in the school? : 28

120. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502203

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: MS SHEIKH PORA (SSA)

121. Total No. of students enrolled in the school? : 41

122. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502204

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: MS JAI BAL (SSA)

123. Total No. of students enrolled in the school? : 24

124. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502206

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: PS

Name of School: PS NEW COLONY (SSA)

125. Total No. of students enrolled in the school? : 9

126. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502207

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: PS

Name of School: GOVT DPS VEERI

127. Total No. of students enrolled in the school? : 6

128. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

NIL

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502301

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: MS NOWBUGH

129. Total No. of students enrolled in the school? : 38

130. Total No. of students covered under Mid Day Meal Scheme : 38

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060502302

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: GMS NOWBUGH

131. Total No. of students enrolled in the school? : 34

132. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDELINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502303

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: PS

Name of School: PS CHECK PORA (SSA)

133. Total No. of students enrolled in the school? : 12

134. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502401

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: BMS GADI SEER

135. Total No. of students enrolled in the school? : 37

136. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060502501

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: MS ARM GUND (SSA)

137. Total No. of students enrolled in the school? : 36

138. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060502701

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: GMS BATA GUND

139. Total No. of students enrolled in the school? : 30

140. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

**Zone :-Bijbehara**

UDISE Code of School : 01060502801

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: **Bijbehara**

CRC: VEERI

Type of School: NS

Name of School: **MS KRANDI GAM**

141. Total No. of students enrolled in the school? : 23

142. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060502901

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: MS ADDER

143. Total No. of students enrolled in the school? : 39

144. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060503001

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: VEERI

Type of School: MS

Name of School: MS KANDER PORA

145. Total No. of students enrolled in the school? : 52

146. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

## HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503104

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: PS NAIDPORA KANELWAN

147. Total No. of students enrolled in the school? : 19

148. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503106

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: PS

Name of School: PS BONPORA KANALWAN

149. Total No. of students enrolled in the school? : 27

150. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503108

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS BUDNOO

151. Total No. of students enrolled in the school? : 41

152. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060503109

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: PS

Name of School: PS TANTARYPORA

153. Total No. of students enrolled in the school? : 13

154. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

## HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503301

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS ASWARA

155. Total No. of students enrolled in the school? : 109

156. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 2, 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 8

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060503302

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS GULSHANABAD (SSA)

157. Total No. of students enrolled in the school? : 68

158. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 6

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060503401

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS CHANDPORA

159. Total No. of students enrolled in the school? : 3

160. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060503402

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: GMS CHANDPORA

161. Total No. of students enrolled in the school? : 4

162. Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060503403

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: PS

Name of School: PS WAHABPORA

163. Total No. of students enrolled in the school? : 2

164. Total No. of students covered under Mid Day Meal Scheme : 2

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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

## HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060503601

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS BONDER PORA

165. Total No. of students enrolled in the school? : 49

166. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060503602

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS BONAPORA BANDERPORA

167. Total No. of students enrolled in the school? : 98

168. Total No. of students covered under Mid Day Meal Scheme : 98

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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503603

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: PS

Name of School: PS K.PORA BANDERPORA

169. Total No. of students enrolled in the school? : 22

170. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503701

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS NOW PORA

171. Total No. of students enrolled in the school? : 39

172. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503702

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: PS

Name of School: PS DARPORA NOWPORA

173. Total No. of students enrolled in the school? : 21

174. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

**Zone :-Bijbehara**

UDISE Code of School : 01060503801

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: **Bijbehara**

CRC: Kanawan

Type of School: MS

Name of School: **MS DARIGUND**

175. Total No. of students enrolled in the school? : 63

176. Total No. of students covered under Mid Day Meal Scheme : 63

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

NIL

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 6

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060503803

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: Kanawan

Type of School: MS

Name of School: MS HERPORA DARIGUND

177. Total No. of students enrolled in the school? : 73

178. Total No. of students covered under Mid Day Meal Scheme : 73

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504001

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: WAGHAMA

Type of School: HS

Name of School: HS WAGHAMA

179. Total No. of students enrolled in the school? : 99

180. Total No. of students covered under Mid Day Meal Scheme : 66

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 7

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060504004

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: WAGHAMA

Type of School: PS

Name of School: PS KOTI PORA (SSA)

181. Total No. of students enrolled in the school? : 71

182. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDELINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504101

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: WAGHAMA

Type of School: MS

Name of School: MS T M SHAH

183. Total No. of students enrolled in the school? : 40

184. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060504201

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: WAGHAMA

Type of School: MS

Name of School: GMS KATRI TENG

185. Total No. of students enrolled in the school? : 44

186. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

## HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

**Zone :-Bijbehara**

UDISE Code of School : 01060504202

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: **Bijbehara**

CRC: WAGHAMA

Type of School: MS

Name of School: **BMS KATRI TENG**

187. Total No. of students enrolled in the school? : 44

188. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504302

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: MS

Name of School: GMS ARWANI

189. Total No. of students enrolled in the school? : 51

190. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504306

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: PS

Name of School: PS NEW COLONY HAFIZABAD (SSA)

191. Total No. of students enrolled in the school? : 17

192. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

30

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504401

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: MS

Name of School: MS HAFIZ ABAD

193. Total No. of students enrolled in the school? : 32

194. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

**Zone :-Bijbehara**

UDISE Code of School : 01060504501

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: **Bijbehara**

CRC: ARWANI

Type of School: HS

Name of School: **HS H P BAGH**

195. Total No. of students enrolled in the school? : 63

196. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060504502

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: MS

Name of School: MS DARMOLLAH H P BAGH

197. Total No. of students enrolled in the school? : 55

198. Total No. of students covered under Mid Day Meal Scheme : 55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

## MID-DAY Meal Data of School Education Department, Jammu and Kashmir

### Zone :-Bijbehara

UDISE Code of School : 01060504504

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: PS

Name of School: PS ALLIEPORA H.P.BAGH

199. Total No. of students enrolled in the school? : 26

200. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

320

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

## HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504505

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: PS

Name of School: PS HANJI MOHALLAH H. P. BAGH

201. Total No. of students enrolled in the school? : 13

202. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060504601

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: MS

Name of School: MS H P TAWAILA

203. Total No. of students enrolled in the school? : 74

204. Total No. of students covered under Mid Day Meal Scheme : 74

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504602

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: MS

Name of School: GMS HP TAWAILA

205. Total No. of students enrolled in the school? : 74

206. Total No. of students covered under Mid Day Meal Scheme : 74

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060504603

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: PS

Name of School: PS DARMOLLAH TULKHANA

207. Total No. of students enrolled in the school? : 26

208. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504606

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: PS

Name of School: PS H.P.TAWEELA

209. Total No. of students enrolled in the school? : 7

210. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060504701

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: MS

Name of School: MS TULKHANA

211. Total No. of students enrolled in the school? : 79

212. Total No. of students covered under Mid Day Meal Scheme : 79

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 6

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060504801

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: HS

Name of School: HS GB KHALIL

213. Total No. of students enrolled in the school? : 71

214. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

**Zone :-Bijbehara**

UDISE Code of School : 01060504803

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: **Bijbehara**

CRC: ARWANI

Type of School: PS

Name of School: **PS ASTANPORA G. B. KHALIL**

215. Total No. of students enrolled in the school? : 22

216. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060504901

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: MS

Name of School: MS DOONI PORA

217. Total No. of students enrolled in the school? : 26

218. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505001

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: PS

Name of School: PS NATI PORA

219. Total No. of students enrolled in the school? : 28

220. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505101

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: MS

Name of School: MS GAD HANJI PORA

221. Total No. of students enrolled in the school? : 78

222. Total No. of students covered under Mid Day Meal Scheme : 78

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505201

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: MS

Name of School: MS SEMTHEN

223. Total No. of students enrolled in the school? : 108

224. Total No. of students covered under Mid Day Meal Scheme : 108

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 7

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505202

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: MS

Name of School: MS SEMTHEN (SSA)

225. Total No. of students enrolled in the school? : 75

226. Total No. of students covered under Mid Day Meal Scheme : 75

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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505203

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: ARWANI

Type of School: PS

Name of School: PS HAMZAPORA (SSA)

227. Total No. of students enrolled in the school? : 40

228. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505601

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: MS

Name of School: MS GORIWAN

229. Total No. of students enrolled in the school? : 25

230. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060505801

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: PS

Name of School: PS BAGENDER

231. Total No. of students enrolled in the school? : 18

232. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060505802

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: PS

Name of School: GPS SEMTHAN

233. Total No. of students enrolled in the school? : 11

234. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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 KITCHEN 8X8 AND STORE 12X8'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505804

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: PS

Name of School: PS KHEREWA COLONY (SSA)

235. Total No. of students enrolled in the school? : 23

236. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060505902

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: PS

Name of School: PS FERROZ SHAH MOHALLA (SSA)

237. Total No. of students enrolled in the school? : 10

238. 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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

**Zone :-Bijbehara**

UDISE Code of School : 01060506101

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: **Bijbehara**

CRC: bijbehara

Type of School: PS

Name of School: **PS SALROO MOHALLA**

239. Total No. of students enrolled in the school? : 6

240. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060506103

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: PS

Name of School: PS WANTENG MOHALLA (SSA)

241. Total No. of students enrolled in the school? : 8

242. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060506301

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: PS

Name of School: GPS BABA MOHALLA

243. Total No. of students enrolled in the school? : 7

244. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

300

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060506401

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: PS

Name of School: BPS BABA MOHALLA

245. Total No. of students enrolled in the school? : 8

246. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060506501

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: PS

Name of School: PS HOUSING COLONY

247. Total No. of students enrolled in the school? : 7

248. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

# MID-DAY Meal Data of School Education Department, Jammu and Kashmir

## Zone :-Bijbehara

UDISE Code of School : 01060506502

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: bijbehara

Type of School: PS

Name of School: PS HOUSING COLONY (SSA)

249. Total No. of students enrolled in the school? : 16

250. Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

### LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

### HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

**Zone :-Bijbehara**

UDISE Code of School : 01060506504

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: **Bijbehara**

CRC: bijbehara

Type of School: PS

Name of School: **PS HERPORA IDDGAH**

251. Total No. of students enrolled in the school? : 12

252. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

720

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

nil

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO

MID-DAY Meal Data of School Education Department,  
Jammu and Kashmir

Zone :-Bijbehara

UDISE Code of School : 01060506601

Province: KASHMIR

District: Anantnag

Block of District: Bijbehara

School Educational Zone: Bijbehara

CRC: WAGHAMA

Type of School: PS

Name of School: PS GUNDINAWROZ

253. Total No. of students enrolled in the school? : 11

254. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HEAD OF INSTT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

330

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

AS PER GUIDEINES OF HIGHER AUTHORITIES.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEAD TR YES

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES THROUGH MDM

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?

OPTION1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as 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?

NIL

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

HEAD MASTER

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES 1 4X2 TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES AS PER REQ

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES AS PER REQ

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether 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 BASED

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?

## Training

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?

NO

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.

NO

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 HELPER

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC

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

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

THROUGH MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND ZEO

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?

NO