

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700813

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS BATPORA SAILKHAYAN

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*20

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1000

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700901

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS BHAT MOHALLA BOH

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*21

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1001

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701001

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS BONPORA BHATPORA

5.Total No. of students enrolled in the school? : 16

6.Total No. of students covered under Mid Day Meal Scheme : 16

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*22

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1002

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701002

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS CHEKI NAGAM

7.Total No. of students enrolled in the school? : 28

8.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?

Fair Price Shop

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

Load carrier

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

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*23

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1003

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701003

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS DARDPORA YARIKHAH

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*24

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1004

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701004

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS GANIEPORA

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

12. Total No. of students covered under Mid Day Meal Scheme : 35

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*25

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1005

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701102

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS GANIEPORA LASIPORA

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

14. Total No. of students covered under Mid Day Meal Scheme : 27

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*26

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1006

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701103

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS HERPORA ADDAPORA KHULL

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

16. 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?

Fair Price Shop

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

Load carrier

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

y

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*27

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1007

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701104

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS ISLAMPORA chimmer

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*28

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1008

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701105

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KANDIMARG

19. Total No. of students enrolled in the school? : 32

20. Total No. of students covered under Mid Day Meal Scheme : 32

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*29

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1009

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701107

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KUMAR MOLLAHA YARIKHA

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*30

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1010

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701108

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MIRPORA SAILKHAYN

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

24. Total No. of students covered under Mid Day Meal Scheme : 19

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*31

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1011

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701109

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS NAMLAN

25. Total No. of students enrolled in the school? : 40

26. 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?

Fair Price Shop

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

Load carrier

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

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*32

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1012

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701110

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS PUTPORA KHULL

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

28. Total No. of students covered under Mid Day Meal Scheme : 23

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*33

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1013

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701111

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS RATHER PORA YARIKHAH

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*34

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1014

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701112

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SHEIKHPORA CHIMMER

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

32. Total No. of students covered under Mid Day Meal Scheme : 27

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*35

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1015

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701201

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KHAJIPORA CHIMMER

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*36

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1016

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701301

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS BATPORA DRIGDAN

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

36. Total No. of students covered under Mid Day Meal Scheme : 25

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*37

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1017

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701401

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS DUDKUCHAN

37. Total No. of students enrolled in the school? : 68

38. 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?

Fair Price Shop

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

Load carrier

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

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*38

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1018

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701402

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS K H PORA

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

40. 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?

Fair Price Shop

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

Load carrier

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

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*39

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1019

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701501

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KHRANGTAL

41. Total No. of students enrolled in the school? : 20

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*40

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1020

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701502

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MALIK MOHALLA WATTOO

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*41

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1021

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701601

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS NADPORA WATTOO

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*42

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1022

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701701

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS NAGAM

47. Total No. of students enrolled in the school? : 32

48. Total No. of students covered under Mid Day Meal Scheme : 32

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

Fair Price Shop

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

Load carrier

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

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*43

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1023

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701801

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS PHALIPORA CHIMMER

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

50. Total No. of students covered under Mid Day Meal Scheme : 41

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*44

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1024

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701802

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS PHALIPORA WATTO

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*45

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1025

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701804

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SINGROO

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*46

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1026

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701805

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS WASLOO

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*47

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1027

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701901

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS RESHIPORA Asnoor

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

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

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*48

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1028

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701902

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GMS AHMADABAD

59. Total No. of students enrolled in the school? : 155

60. Total No. of students covered under Mid Day Meal Scheme : 155

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

Fair Price Shop

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

Load carrier

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

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*49

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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

No

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

3

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

yes

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

1029

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702001

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GMS MIRWANI

61. Total No. of students enrolled in the school? : 105

62. Total No. of students covered under Mid Day Meal Scheme : 105

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

Fair Price Shop

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

Load carrier

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

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*50

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1030

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702002

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS BALSEREN

63. Total No. of students enrolled in the school? : 60

64. Total No. of students covered under Mid Day Meal Scheme : 60

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

Fair Price Shop

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

Load carrier

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

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*51

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

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

yes

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

yes

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

yes

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

yes

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

Yes

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

Gas

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

Nil

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

Nil

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

Yes

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

Nil

7(ii). Has a training 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

cooks

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.

1031

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

CEO/ZEO/ Head of the institute

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?

NIL

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

BY CEO/ Zeo

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

NIL

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

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702101

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS BOH

65. Total No. of students enrolled in the school? : 175

66. Total No. of students covered under Mid Day Meal Scheme : 175

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

Fair Price Shop

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

Load carrier

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

Checked by Committee members

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

through menu

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

NIL.

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

head of the institute , 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?

thorough Menu

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

yes, once iun a week

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

yes, Cook, i/c teacher and once VEC member checked the same.

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

Yes, BY cook and i/c MDM

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 20*52

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

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

yes

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

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1032

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702201

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS DADWAN

67. Total No. of students enrolled in the school? : 96

68. Total No. of students covered under Mid Day Meal Scheme : 96

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*53

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1033

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702301

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS LAISPORA

69. Total No. of students enrolled in the school? : 59

70. Total No. of students covered under Mid Day Meal Scheme : 59

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*54

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1034

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702302

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS SAIL KLAYANA

71. Total No. of students enrolled in the school? : 126

72. Total No. of students covered under Mid Day Meal Scheme : 126

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*55

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1035

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702401

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GMS GANDWANI

73. Total No. of students enrolled in the school? : 47

74. Total No. of students covered under Mid Day Meal Scheme : 47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*56

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1036

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702403

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS WANI MOHALLA GANDWANI

75. Total No. of students enrolled in the school? : 30

76. Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*57

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1037

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702404

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : BMS MANZGAM

77. Total No. of students enrolled in the school? : 75

78. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*58

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1038

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702405

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GMS MANZGAM

79. Total No. of students enrolled in the school? : 75

80. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*59

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1039

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702406

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GMS WATTOO

81. Total No. of students enrolled in the school? : 39

82. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*60

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1040

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702501

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS DANDWARD

83. Total No. of students enrolled in the school? : 168

84. Total No. of students covered under Mid Day Meal Scheme : 168

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*61

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1041

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702502

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS DUDKUSHAN

85. Total No. of students enrolled in the school? : 133

86. Total No. of students covered under Mid Day Meal Scheme : 133

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*62

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1042

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702503

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Up Pr.and Secondary Only

Name of School : HS BADIJI HALAN

87. Total No. of students enrolled in the school? : 127

88. Total No. of students covered under Mid Day Meal Scheme : 127

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*63

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1043

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702601

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Up Pr.and Secondary Only

Name of School : HS NANDIMARG

89. Total No. of students enrolled in the school? : 60

90. Total No. of students covered under Mid Day Meal Scheme : 60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*64

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1044

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702602

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS K B PORA

91. Total No. of students enrolled in the school? : 49

92. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*65

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1045

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702603

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS AKBAR PORA JAFARPORA

93. Total No. of students enrolled in the school? : 15

94. Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*66

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1046

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702604

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS BONGAM KHULL

95. Total No. of students enrolled in the school? : 20

96. Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*67

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1047

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702605

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS C. R. PORA BALLA

97. Total No. of students enrolled in the school? : 33

98. Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*68

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1048

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702611

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS CHECKPORA

99. Total No. of students enrolled in the school? : 60

100. Total No. of students covered under Mid Day Meal Scheme :
60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*69

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1049

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702612

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS DARDPAIEN

101. Total No. of students enrolled in the school? : 56

102. Total No. of students covered under Mid Day Meal Scheme :
56

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*70

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1050

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702613

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS DARMOLLAHA WATTOO

103. Total No. of students enrolled in the school? : 31

104. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*71

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1051

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702615

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS DOIEPORA

105. Total No. of students enrolled in the school? : 55

106. Total No. of students covered under Mid Day Meal Scheme :
55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*72

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1052

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702701

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS GOJARDAR MANZGAM

107. Total No. of students enrolled in the school? : 32

108. Total No. of students covered under Mid Day Meal Scheme :
32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*73

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1053

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702702

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS GORIEPORA AHMADABAD

109. Total No. of students enrolled in the school? : 45

110. Total No. of students covered under Mid Day Meal Scheme :
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*74

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1054

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702703

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS HAJAMPORA CS RATHER

111. Total No. of students enrolled in the school? : 28

112. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*75

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1055

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702704

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS HELPORA GOJERPORA BALLA

113. Total No. of students enrolled in the school? : 41

114. Total No. of students covered under Mid Day Meal Scheme :
41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*76

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1056

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702801

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS HERPORA LAGOPORA

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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*77

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1057

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702802

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS HERPORA WATIGAM

117. Total No. of students enrolled in the school? : 25

118. Total No. of students covered under Mid Day Meal Scheme :
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*78

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1058

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702803

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS JABAD AVIL

119. Total No. of students enrolled in the school? : 63

120. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*79

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1059

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702804

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KANIPORA SARMARG

121. Total No. of students enrolled in the school? : 18

122. Total No. of students covered under Mid Day Meal Scheme :
18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*80

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1060

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702805

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS LANGKHULL

123. Total No. of students enrolled in the school? : 66

124. Total No. of students covered under Mid Day Meal Scheme :
66

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*81

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1061

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702806

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS LAWAY MOHALLA HALLAN

125. Total No. of students enrolled in the school? : 27

126. Total No. of students covered under Mid Day Meal Scheme :
27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*82

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1062

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702807

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS LOWLOO YARIKHAH

127. Total No. of students enrolled in the school? : 45

128. Total No. of students covered under Mid Day Meal Scheme :
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*83

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1063

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702808

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MAKTASAB

129. Total No. of students enrolled in the school? : 26

130. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*84

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1064

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702809

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MALIKMOLLAHA GB AVIL

131. Total No. of students enrolled in the school? : 60

132. Total No. of students covered under Mid Day Meal Scheme :
60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*85

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1065

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702810

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MALIKPORA RENGTH

133. Total No. of students enrolled in the school? : 20

134. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*86

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1066

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702812

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MASJID MOHALLA DANDWARD

135. Total No. of students enrolled in the school? : 64

136. Total No. of students covered under Mid Day Meal Scheme :
64

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*87

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1067

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702901

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MATTOO MOHALLA

137. Total No. of students enrolled in the school? : 51

138. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*88

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1068

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702902

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MIRPORA BAGBAL

139. Total No. of students enrolled in the school? : 20

140. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*89

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1069

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702903

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MIRPORA C R PORA

141. Total No. of students enrolled in the school? : 69

142. Total No. of students covered under Mid Day Meal Scheme :
69

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*90

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1070

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702904

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MIRPORA DYANIPORA

143. Total No. of students enrolled in the school? : 28

144. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*91

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1071

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702905

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MUGHUL MOHALLA NANDIMARG

145. Total No. of students enrolled in the school? : 28

146. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*92

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1072

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702906

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MUQDAMPORA

147. Total No. of students enrolled in the school? : 25

148. Total No. of students covered under Mid Day Meal Scheme :
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*93

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1073

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702907

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS POTAPORA D K MARG

149. Total No. of students enrolled in the school? : 14

150. Total No. of students covered under Mid Day Meal Scheme :
14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*94

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1074

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702908

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS PHALIPORA DK MARG

151. Total No. of students enrolled in the school? : 38

152. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*95

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1075

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702909

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS POSHNARD G B RINGATH

153. Total No. of students enrolled in the school? : 20

154. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*96

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1076

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702910

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS RASHIPORA AHMADABAD

155. Total No. of students enrolled in the school? : 43

156. Total No. of students covered under Mid Day Meal Scheme :
43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*97

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1077

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703001

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS REGIPORA

157. Total No. of students enrolled in the school? : 31

158. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*98

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1078

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703002

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS SALAMKANI

159. Total No. of students enrolled in the school? : 65

160. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*99

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1079

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703003

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SANYADI DKMARG

161. Total No. of students enrolled in the school? : 66

162. Total No. of students covered under Mid Day Meal Scheme :
66

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*100

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1080

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703004

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SARBADRI

163. Total No. of students enrolled in the school? : 60

164. Total No. of students covered under Mid Day Meal Scheme :
60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*101

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1081

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703005

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SOFI MOHALLA CKECKI WATTOO

165. Total No. of students enrolled in the school? : 23

166. Total No. of students covered under Mid Day Meal Scheme :
23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*102

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1082

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703101

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS TARPORA humphari

167. Total No. of students enrolled in the school? : 75

168. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*103

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1083

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703102

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS THOKERPORA

169. Total No. of students enrolled in the school? : 24

170. Total No. of students covered under Mid Day Meal Scheme :
24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*104

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1084

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703103

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS TILWANPORA KHULL

171. Total No. of students enrolled in the school? : 40

172. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*105

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1085

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703105

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS TSUND

173. Total No. of students enrolled in the school? : 65

174. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*106

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1086

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703106

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS WARANDORA

175. Total No. of students enrolled in the school? : 15

176. Total No. of students covered under Mid Day Meal Scheme :
15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*107

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1087

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703107

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS WOODBAL

177. Total No. of students enrolled in the school? : 25

178. Total No. of students covered under Mid Day Meal Scheme :
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*108

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1088

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703202

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS ZAMULNARD

179. Total No. of students enrolled in the school? : 172

180. Total No. of students covered under Mid Day Meal Scheme :
172

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*109

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1089

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703203

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS BATPORA K B PORA

181. Total No. of students enrolled in the school? : 13

182. Total No. of students covered under Mid Day Meal Scheme :
13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*110

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1090

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703204

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KANIMARG

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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*111

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1091

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703205

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SHEITHE PORA SARMARG

185. Total No. of students enrolled in the school? : 23

186. Total No. of students covered under Mid Day Meal Scheme :
23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*112

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1092

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703208

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS G B KOREL

187. Total No. of students enrolled in the school? : 72

188. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*113

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1093

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703209

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS ADA AHARABAL

189. Total No. of students enrolled in the school? : 65

190. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*114

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1094

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703212

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS CHANDAR MANZGAM

191. Total No. of students enrolled in the school? : 15

192. Total No. of students covered under Mid Day Meal Scheme :
15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*115

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1095

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703301

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS DARMOHALA BABAPORA

193. Total No. of students enrolled in the school? : 16

194. Total No. of students covered under Mid Day Meal Scheme :
16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*116

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1096

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703302

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS DOBDABAN BALA

195. Total No. of students enrolled in the school? : 50

196. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*117

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1097

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703303

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS DRANGBAL

197. Total No. of students enrolled in the school? : 44

198. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*118

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1098

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703401

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS G B PASWAL MOHALLA HALLAN

199. Total No. of students enrolled in the school? : 49

200. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*119

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1099

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703402

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS GALWANPORA

201. Total No. of students enrolled in the school? : 72

202. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*120

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1100

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703501

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS HAJAMPORA NANDIMARG

203. Total No. of students enrolled in the school? : 50

204. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*121

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1101

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703502

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS HAMZA BATPORA

205. Total No. of students enrolled in the school? : 33

206. Total No. of students covered under Mid Day Meal Scheme :
33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*122

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1102

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703503

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KARIM MOHALLA HUMPATHRI

207. Total No. of students enrolled in the school? : 39

208. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*123

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1103

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703504

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KARPORA KAWPORA

209. Total No. of students enrolled in the school? : 45

210. Total No. of students covered under Mid Day Meal Scheme :
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*124

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1104

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703505

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KAWTAKRI

211. Total No. of students enrolled in the school? : 30

212. Total No. of students covered under Mid Day Meal Scheme :
30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*125

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1105

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703506

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KHARPORA

213. Total No. of students enrolled in the school? : 29

214. Total No. of students covered under Mid Day Meal Scheme :
29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*126

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1106

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703601

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KUTAMARG BALA

215. Total No. of students enrolled in the school? : 55

216. Total No. of students covered under Mid Day Meal Scheme :
55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*127

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1107

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703602

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS KUTYPORA MANZGAM

217. Total No. of students enrolled in the school? : 16

218. Total No. of students covered under Mid Day Meal Scheme :
16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*128

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1108

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703603

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS LAMNIMARG

219. Total No. of students enrolled in the school? : 13

220. Total No. of students covered under Mid Day Meal Scheme :
13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*129

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1109

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703604

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS LONEPORA NAGNAD

221. Total No. of students enrolled in the school? : 5

222. Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*130

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1110

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703605

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MARGIBAL PAYEEN

223. Total No. of students enrolled in the school? : 52

224. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*131

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1111

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703702

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS MOORIE TANGMARG

225. Total No. of students enrolled in the school? : 34

226. Total No. of students covered under Mid Day Meal Scheme :
34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*132

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1112

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703703

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS NAIKPORA

227. Total No. of students enrolled in the school? : 32

228. Total No. of students covered under Mid Day Meal Scheme :
32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*133

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1113

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703704

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS PANDITPORA

229. Total No. of students enrolled in the school? : 10

230. Total No. of students covered under Mid Day Meal Scheme :
10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*134

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1114

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703705

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS PHALIPORA

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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*135

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1115

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703706

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS QAZIMOLLAHA

233. Total No. of students enrolled in the school? : 50

234. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*136

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1116

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703711

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS RAIWATTAN

235. Total No. of students enrolled in the school? : 34

236. Total No. of students covered under Mid Day Meal Scheme :
34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*137

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1117

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703712

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS RANGDOB

237. Total No. of students enrolled in the school? : 75

238. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*138

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1118

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703713

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School :

239. Total No. of students enrolled in the school? : 20

240. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*139

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1119

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700101

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS RATHERPORA TANGMARG

241. Total No. of students enrolled in the school? : 52

242. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*140

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1120

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700201

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS RESHIPORA

243. Total No. of students enrolled in the school? : 22

244. Total No. of students covered under Mid Day Meal Scheme :
22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*141

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1121

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700302

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SATRAJAN

245. Total No. of students enrolled in the school? : 42

246. Total No. of students covered under Mid Day Meal Scheme :
42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*142

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1122

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701701

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SHALMATCHI

247. Total No. of students enrolled in the school? : 45

248. Total No. of students covered under Mid Day Meal Scheme :
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*143

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1123

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702401

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SHEIKH PORA BONGAM

249. Total No. of students enrolled in the school? : 25

250. Total No. of students covered under Mid Day Meal Scheme :
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*144

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1124

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702601

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS SIRDANDOO YARIKHAH

251. Total No. of students enrolled in the school? : 48

252. Total No. of students covered under Mid Day Meal Scheme :
48

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*145

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1125

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702801

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS WADER PORA

253. Total No. of students enrolled in the school? : 23

254. Total No. of students covered under Mid Day Meal Scheme :
23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*146

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1126

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703202

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS Rajpora D.H Pora

255. Total No. of students enrolled in the school? : 25

256. Total No. of students covered under Mid Day Meal Scheme :
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*147

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1127

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703501

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary

Name of School : PS Khatanpora Tengmarg

257. Total No. of students enrolled in the school? : 40

258. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*148

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1128

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703801

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GMS K B PORA

259. Total No. of students enrolled in the school? : 130

260. Total No. of students covered under Mid Day Meal Scheme :
130

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*149

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1129

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200704101

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GMS KHULL

261. Total No. of students enrolled in the school? : 45

262. Total No. of students covered under Mid Day Meal Scheme :
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*150

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1130

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700102

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GMS NAGAM

263. Total No. of students enrolled in the school? : 100

264. Total No. of students covered under Mid Day Meal Scheme :
100

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*151

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1131

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700103

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS G B AVIL

265. Total No. of students enrolled in the school? : 120

266. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*152

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1132

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700202

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS ADABAL WATTOO

267. Total No. of students enrolled in the school? : 47

268. Total No. of students covered under Mid Day Meal Scheme :
47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*153

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1133

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700203

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS AHMADABAD

269. Total No. of students enrolled in the school? : 88

270. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*154

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1134

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700204

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS AVIL

271. Total No. of students enrolled in the school? : 82

272. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*155

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1135

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700210

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS B. BALA

273. Total No. of students enrolled in the school? : 150

274. Total No. of students covered under Mid Day Meal Scheme :
150

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*156

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1136

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700301

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS B. PAYEEN

275. Total No. of students enrolled in the school? : 80

276. Total No. of students covered under Mid Day Meal Scheme :
80

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*157

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1137

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700303

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS BATPORA CHIMMER

277. Total No. of students enrolled in the school? : 25

278. Total No. of students covered under Mid Day Meal Scheme :
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*158

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1138

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700501

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS BHATIPORA

279. Total No. of students enrolled in the school? : 65

280. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*159

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1139

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700601

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS C S RATHER

281. Total No. of students enrolled in the school? : 71

282. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*160

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1140

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700701

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS CHECKI WATTOO

283. Total No. of students enrolled in the school? : 84

284. Total No. of students covered under Mid Day Meal Scheme :
84

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*161

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1141

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700702

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS CHO GALPORA

285. Total No. of students enrolled in the school? : 70

286. Total No. of students covered under Mid Day Meal Scheme :
70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*162

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1142

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700801

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS DOBDEBEN

287. Total No. of students enrolled in the school? : 95

288. Total No. of students covered under Mid Day Meal Scheme :
95

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*163

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1143

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700802

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS GB KHULL

289. Total No. of students enrolled in the school? : 72

290. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*164

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1144

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200700901

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS GOJERPRA BALA

291. Total No. of students enrolled in the school? : 70

292. Total No. of students covered under Mid Day Meal Scheme :
70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*165

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1145

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701001

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS HALLAN

293. Total No. of students enrolled in the school? : 75

294. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*166

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1146

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701002

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS JAIBAL

295. Total No. of students enrolled in the school? : 48

296. Total No. of students covered under Mid Day Meal Scheme :
48

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*167

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1147

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701102

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS JOGIMERG

297. Total No. of students enrolled in the school? : 160

298. Total No. of students covered under Mid Day Meal Scheme :
160

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*168

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1148

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701201

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS LAGOW PORA

299. Total No. of students enrolled in the school? : 65

300. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*169

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1149

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701301

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS LALPORA

301. Total No. of students enrolled in the school? : 58

302. Total No. of students covered under Mid Day Meal Scheme :
58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*170

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1150

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701401

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS LISSERPORA

303. Total No. of students enrolled in the school? : 70

304. Total No. of students covered under Mid Day Meal Scheme :
70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*171

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1151

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701501

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS NAGNARD

305. Total No. of students enrolled in the school? : 35

306. Total No. of students covered under Mid Day Meal Scheme :
35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*172

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1152

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701601

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS RENGITH

307. Total No. of students enrolled in the school? : 41

308. Total No. of students covered under Mid Day Meal Scheme :
41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*173

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1153

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701801

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS SARMARG

309. Total No. of students enrolled in the school? : 85

310. Total No. of students covered under Mid Day Meal Scheme :
85

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*174

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1154

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701802

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS WATIGAM

311. Total No. of students enrolled in the school? : 41

312. Total No. of students covered under Mid Day Meal Scheme :
41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*175

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1155

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701805

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS YARIKHA

313. Total No. of students enrolled in the school? : 200

314. Total No. of students covered under Mid Day Meal Scheme :
200

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*176

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1156

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200701901

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS ZAJIMARG

315. Total No. of students enrolled in the school? : 70

316. Total No. of students covered under Mid Day Meal Scheme :
70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*177

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1157

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702001

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GMS WARIPORA

317. Total No. of students enrolled in the school? : 40

318. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*178

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1158

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702201

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS ADA PORA KHULL

319. Total No. of students enrolled in the school? : 50

320. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*179

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1159

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702301

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS BHAGBAL

321. Total No. of students enrolled in the school? : 92

322. Total No. of students covered under Mid Day Meal Scheme :
92

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*180

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1160

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702501

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS WOVRI KHULL

323. Total No. of students enrolled in the school? : 42

324. Total No. of students covered under Mid Day Meal Scheme :
42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*181

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1161

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702502

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : BMS ASNOOR

325. Total No. of students enrolled in the school? : 34

326. Total No. of students covered under Mid Day Meal Scheme :
34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*182

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1162

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702602

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : BMS D.H.PORA

327. Total No. of students enrolled in the school? : 49

328. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*183

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1163

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702604

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : GPS D.H PORA

329. Total No. of students enrolled in the school? : 30

330. Total No. of students covered under Mid Day Meal Scheme :
30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*184

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1164

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702701

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS AHARABAL

331. Total No. of students enrolled in the school? : 75

332. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*185

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1165

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702702

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS BABA PORA

333. Total No. of students enrolled in the school? : 45

334. Total No. of students covered under Mid Day Meal Scheme :
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*186

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1166

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702802

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS BONGAM D H PORA

335. Total No. of students enrolled in the school? : 45

336. Total No. of students covered under Mid Day Meal Scheme :
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*187

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1167

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702804

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS CHACHAMULA

337. Total No. of students enrolled in the school? : 56

338. Total No. of students covered under Mid Day Meal Scheme :
56

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*188

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1168

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702805

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS D K MARG

339. Total No. of students enrolled in the school? : 60

340. Total No. of students covered under Mid Day Meal Scheme :
60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*189

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1169

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702807

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS DANGERPORA

341. Total No. of students enrolled in the school? : 16

342. Total No. of students covered under Mid Day Meal Scheme :
16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*190

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1170

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702901

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS DURHAMA

343. Total No. of students enrolled in the school? : 102

344. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*191

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1171

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200702904

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS DANIPORA

345. Total No. of students enrolled in the school? : 68

346. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*192

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1172

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703001

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS GULMAN

347. Total No. of students enrolled in the school? : 105

348. Total No. of students covered under Mid Day Meal Scheme :
105

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*193

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1173

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703002

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS H M GURI

349. Total No. of students enrolled in the school? : 100

350. Total No. of students covered under Mid Day Meal Scheme :
100

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*194

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1174

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703003

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS HUMPATHRI

351. Total No. of students enrolled in the school? : 115

352. Total No. of students covered under Mid Day Meal Scheme :
115

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*195

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1175

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703101

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS KHURI PORA

353. Total No. of students enrolled in the school? : 74

354. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*196

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1176

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703102

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS KOREL

355. Total No. of students enrolled in the school? : 75

356. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*197

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1177

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703103

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS KOUSERBAL

357. Total No. of students enrolled in the school? : 102

358. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*198

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1178

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703203

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS KUTMARG

359. Total No. of students enrolled in the school? : 186

360. Total No. of students covered under Mid Day Meal Scheme :
186

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*199

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1179

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703205

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS MANDOWBAL

361. Total No. of students enrolled in the school? : 80

362. Total No. of students covered under Mid Day Meal Scheme :
80

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*200

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1180

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703212

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS MARGIBAL

363. Total No. of students enrolled in the school? : 60

364. Total No. of students covered under Mid Day Meal Scheme :
60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*201

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1181

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703301

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS NANGRI PORA

365. Total No. of students enrolled in the school? : 85

366. Total No. of students covered under Mid Day Meal Scheme :
85

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*202

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1182

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703401

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS PATCHKHULL

367. Total No. of students enrolled in the school? : 88

368. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*203

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1183

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703502

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS PAZIPORA

369. Total No. of students enrolled in the school? : 65

370. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*204

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1184

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703503

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS PERITENG

371. Total No. of students enrolled in the school? : 39

372. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*205

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1185

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703601

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Primary with Upper Primary

Name of School : MS TANGMARG BALA

373. Total No. of students enrolled in the school? : 97

374. Total No. of students covered under Mid Day Meal Scheme :
97

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*206

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1186

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703602

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Up Pr.and Secondary Only

Name of School : GHS ASNOOR

375. Total No. of students enrolled in the school? : 26

376. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*207

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1187

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703702

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Up Pr.and Secondary Only

Name of School : HS CHIMMER

377. Total No. of students enrolled in the school? : 145

378. Total No. of students covered under Mid Day Meal Scheme :
145

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*208

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1188

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703704

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Up Pr.and Secondary Only

Name of School : GIRLS HS DHPORA

379. Total No. of students enrolled in the school? : 25

380. Total No. of students covered under Mid Day Meal Scheme :
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*209

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1189

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703705

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Up Pr.and Secondary Only

Name of School : HS C R PORA RMSA

381. Total No. of students enrolled in the school? : 62

382. Total No. of students covered under Mid Day Meal Scheme :
62

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*210

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1190

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703706

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Up Pr.and Secondary Only

Name of School : HS TANGMARG RMSA

383. Total No. of students enrolled in the school? : 165

384. Total No. of students covered under Mid Day Meal Scheme :
165

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*211

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1191

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703803

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Up Pr.and Secondary Only

Name of School : HS WATTOO

385. Total No. of students enrolled in the school? : 16

386. Total No. of students covered under Mid Day Meal Scheme :
16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/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?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*212

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1192

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

1 MID-DAY Meal Data of Chief Education Office, Kulgam
Jammu and Kashmir

Zone :-DH Pora

SNO : 1

UDISE Code of School : 01200703901

Province : Kashmir

Block of District : DH Pora

School Educational Zone : DH Pora

CRC : NO

Type of School : Up Pr.and Secondary Only

Name of School : HS YAROO RMSA

387. Total No. of students enrolled in the school? : 98

388. 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?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Checked by Committee members

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

through menu

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute , 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?

thorough Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once iun a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, Cook, i/c teacher and once VEC member checked the same.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, BY cook and i/c MDM

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 20*213

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the 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?

NIL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nil

7(ii). Has a training 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

cooks

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.

1193

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO/ZEO/ Head of the institute

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?

NIL

10(ii). What are the mechanisms for monitoring the scheme?

BY CEO/ Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NIL

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NIL

