

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 603206

Province : Kashmir

Block of District : Desir

School Educational Zone : DEV SAR

CRC : Govt. Girls Middle School Zungalpora

Type of School : Primary

Name of School : P/S mukdampora zungalpora

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

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

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

FCI

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

Auto riksha

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

In supervision of VEC

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

112

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

By taste.

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

Headmaster yes

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

Yes

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

Yes nicely

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

Yes. Two days in 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?

Option 1

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

Headmaster & VEC

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

Yes

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

Yes

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

Yes

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

Yes 18×8 feet

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

Yes 0km

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

The food is covered by hygienic vessels

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

Yes 4×5×6

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

Yes 8

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

Yes

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

Yes 2

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

Yes

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

Yes

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

Yes 15×6feet

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

Gas based

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

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

Yes

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

Yes

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

No details

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

3

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

Yes

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

Cool

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

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

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

Headmaster in consultation of VEC & ZEO

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

No

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

Yes at the end of month

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

By giving them membership in VEC...Smooth function of MDM

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

VEC & Headmaster monitored the scheme

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

Yes

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

Yes ..checking quality & Hygienic conditions of the food

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602613

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : Gms lammer

Type of School : Primary

Name of School : Govt primary school Gurdragad

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

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

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

By transport

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

By transport

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

Yes

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

100

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

Yes.

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

Yes zeo devsar

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

## Headmaster

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

Yes

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

Yes

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

Option 1

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

Yes

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

Yes

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

Yes

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

Yes

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

Pucca

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

Yes

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

Yes

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.

4 no

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 based

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

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

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

Yes

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

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

2

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

Yes

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

Cooks

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

Yes

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.

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

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

Yes

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

Yes

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

Yes

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

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

Yes

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

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

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603203

Province : Kashmir

Block of District : pahloo

School Educational Zone : DEV SAR

CRC : Mr Nazir Ahmad

Type of School : Primary

Name of School : Govt Ps Dompnard

5.Total No. of students enrolled in the school? : 2

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

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

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?

The cook & incharge mdm have been given the task of lifting the supply & arranging its transportation

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

There is regular inspection in this regard by vEC & zonal officials

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

450

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

Balanced Diet provided according to Menu.

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

Incharge Mdm, yes

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

programme?

No

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

Yes according to MDM menu

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

Yes, once in 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?

Option 1

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

Yes

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

yes

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

yes

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

yes

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

no building( clubbed)

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

no

5(iii). What 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.

one bin

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

yes one

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

yes 10

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( clubbed )

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

yes

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

gas based

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

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

no

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

yes

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

no

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

20

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

yes

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

cook of clubbing school

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

none

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

0

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

ye

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

0

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

zonal office according to norms

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

no

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

yes

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

yes..they are informed to ensure quality

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

vec n sms members involved

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

yes

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

no

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 12001601101

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Devsar

Type of School : Middle

Name of School : Govt middle school HAKRADAN

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

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

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

Fci

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

Labour

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

Yed

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

500

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

NA.

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

Hm yes

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

Yes

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

No

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

Yes

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

Option 1

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

Yes

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

Yes

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

Yes

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

Yes

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

No

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

No

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

No

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

Yes 2

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

Yes 5

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

Yes

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

No

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

No

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

No

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

Yes

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

Gas

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

NA

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

NA

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

Yes

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

NA

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

10

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

Yes

8(i). Who is cooking the meal? (Please 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.

NO

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

0

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

Concerned Zeo

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

No

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

No

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

NA

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

NA

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

NO

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

NO

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604301

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Koddera

Type of School : High School

Name of School : Govt High School Hablishi

9.Total No. of students enrolled in the school? : 99

10. 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?

We hire load carrier

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

By the way of buying fresh veg and fruits I

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

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

Regular checkup.

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

MDM I charge and headmaster

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

No

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

We have to provide 700 calories and 20 g protein

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

Yes after 3 days

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

Option 1

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

Yes by headmaster and MDM incharge

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

Yes

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

Yes

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

Yes

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

No

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

2 minutes

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

Headmaster regularly checks

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

No

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

Yes 3

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

Yes

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

No

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

Yes

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

Yes

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

Yes

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

Gas

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

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?

Teachers often check MDM

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

0

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

Yes

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

Cook

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

No

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

1

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

No

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

1000

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

ZEO

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

No

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

No

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

SMC meetings. Improvement in quality

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

Regular Meetings

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

No

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

No

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604901

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Chowgam

Type of School : High School

Name of School : Govt.high school Baihama

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

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

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

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?

School authority itself ensures

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

Supervision of headmaster

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

0

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

None.

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

ZEO concerned,yes

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

No

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

School menu

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

Eggs fortnightly ,fruits monthly

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

Option 1

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

Headmaster/incharge 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.

Pucca,dimension 12 \*9 feet

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

No

5(iii). What 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.

Bin, 250L

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

Yes, pressure cooker 10L, rice bowl 25L, plates 60,

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

No

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.

No

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

Gas

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

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

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.

0

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

Yes

8(i). Who is cooking the meal? (Please 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.

Nil

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.

Nil

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

0

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

ZEO concerned

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

No

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

No

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

Positive

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

Sup. Of DDo

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

No

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

No

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

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601702

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Mubashir Hidayat

Type of School : Middle

Name of School : Govt Middle School Gujjarnager Devsar

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

14. Total No. of students covered under Mid Day Meal Scheme : 39

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

FCI

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

By private transport

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

By giving according to mdm menu

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

450

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

By measuring calorific value.

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

Yes...mdm incharge

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

No

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

By menu

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

Weekly

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

Option 1

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

Yes

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

Yes

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

Yes

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

Yes

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

No

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

Yes

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

No

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.

No

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

No

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

Yes

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

Yes

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

1

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

Yes

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

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.

No

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

0

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

Zeo

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

No

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

Yes

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

No

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

Regular checks

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

No

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

NO

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601401

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Nowbough

Type of School : Middle

Name of School : Government girls middle school nowbough kund

15. Total No. of students enrolled in the school? : 70

16. 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?

Fci

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

Labour

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

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

700

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

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

Yes

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

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

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

Yes

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

Option 1

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

Yes

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

Lpg

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

Yes

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

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

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

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

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

Yes

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

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

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

Yes 1

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

Yes

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

Yes

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

Yes

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

Lpg

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

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

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

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

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

teacher training conducted in this regard.

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

8(i). Who is cooking the meal? (Please 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.

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

## 2

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

## No

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

## 0

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

## Zeo

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

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

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

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

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

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

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 120060102

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Mubashir Hidayat

Type of School : Middle

Name of School : MS Devsar

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

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

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

Fci

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

Fci

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

Sufficient

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

450

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

Headmaster.

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

Zeo yes

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

Yes

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

Yes

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

Yes

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

Option 1

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

Head teacher

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

Yes

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

Yes

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

Yes

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

Yes 12×8

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

No

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

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

4

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.)

Lpg

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

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

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

Yes

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

No

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

6

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

Yes

8(i). Who is cooking the meal? (Please 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.

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

No

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

cook and (iv) helper.

0

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

Zeo

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

No

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

Yes

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

Sufficient

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

Zeo

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

No

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

No

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

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603301

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Gms zungalpora

Type of School : Primary

Name of School : GPS Mongalpora

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

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

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

Fair price shop

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

By manual labour

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

Food grains should be cooked hygienically

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

300

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

MDM nutritional Chart.

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

Menu displayed

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

Yes

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

By proper way

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

Yes once in Week as per menu

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

Option 1

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

Headmaster and smc

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

Yes

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

Yes

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

Yes

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

No

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

Yes

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

Headmaster and staff members checked it

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

Yes 2

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 2

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

Yes

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

Yes

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

Yes

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

Gas based

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

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

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

Yes

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

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

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

Yes

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

Cooks engaged by department

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

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

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

Zonal education officer on the recommendation of headmaster and smc

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

No

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

No

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

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

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

No

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

No

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

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601002

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : MS KANCHLOO

Type of School : Middle

Name of School : MS RAZLOO

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

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

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

From FCI ration depot

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

Teacher inncharge Mdm accompanies the cook and rice is lifted after full quality check in sacks and stored in drums

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

Incharge MDM with the help of the cook ensures availability of fresh vegetables,hygienically sound pulses meat and eggs as per the menu..

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

150.1

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

A committee has been formed at school level headed by headmaster to asses the nutritional value of the meals served each day.

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

ZEO officer devsar plans the weekly menu which is uniform for whole zone.yes weekly menu is displayed in the zone

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

No

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

Yes dal vegetables etc are weighed with the help of standard weighing balance and containers and thereafter included in meals to ensure that each child gets required nourishment

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

Eggs and fruits are served once a week although not mentioned in the menu

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

Option 1

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

Yes these parameters are checked by incharge MDM and headmaster of the school

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

Yes procurement of ingredients, fuel etc are monitored regularly on weekly basis

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

Yes the same is being registered on daily consumption register signed by headmaster

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

Yes, raw material is inspected daily by incharge MDM and headteacher and consumption register is maintained on daily basis

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

There is a single kitchen cum store with dimension 10 ft×15ft

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

School building and kitchen where food is prepared are very close to each other and it takes almost no time to take food from kitchen to school premises

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

As kitchen is adjacent to school there is no issue of declining quality of food items while being taken from kitchen to school premises, still utensils are kept covered till the same is served in school premises

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

Yes 4 storage bins made up of tin and aluminium

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

Yes, 4 big cooking pot, 1 pressure cooker, two big tumblers, 60 plates, 60 glasses and other smaller things

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

Yes all these items are sufficient ie one each per child

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

Yes one functional handwash counter with soap is available

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

Yes

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

utensils?

Yes

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

Yes a verandah with dimensions of 20×10 is available

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

Gas based chulha is used

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

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

No such plan

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

Yes

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

MDM incharge is oriented at zonal level regarding the implementation of mdm scheme

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

0

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

Yes

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

Cook

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

No

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

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

Yes cook is appointed by chief education officer of the district and zonal and district officers monitor the work of cook

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

No

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

No

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

effect of this initiative?

No such step taken yet

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

District and zonal officers and cluster resource coordinators regularly monitor the implementation of the scheme

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

No

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

No

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602801

Province : Kashmir

Block of District : Kulgam

School Educational Zone : DEV SAR

CRC : GMS DEV SAR

Type of School : Middle

Name of School : MS DARDAGUND

23. Total No. of students enrolled in the school? : 133

24. 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?

Labour

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

As per mdm menu

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

450700

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

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

ZEO Yes

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

Yes

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

Managed as per availability in the market

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

Yes According to menu

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

Option 1

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

Yes Concerned SMC

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

Yes

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

Yes

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

Yes

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

Yes 18/10

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

attached with school

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

Not Applicable

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

Yes 2 . made of Tin

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

Yes 8

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

No

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

Yes 1

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

Yes

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

Yes

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

Yes 20/15

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

Gas based

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

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

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

Yes

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

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

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

Yes

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

cook / helpers engaged by the department

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

No

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

3

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

No

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

0

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

ZEO . norms According to the scheme

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

No

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

Yes

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

working under the guidelines of concerned parents and SMCs.  
Satisfactory

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

Check up at village level block level and district level teams

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

no

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

no

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603005

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nazir ahmad bhat

Type of School : Middle

Name of School : Govt. Middle school herpora kilam

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

26. Total No. of students covered under Mid Day Meal Scheme : 51

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

Fci

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

Labour

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

Checked by head teacher

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

4

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

By preparing the meals as per quantity and menu of department.

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

Zonal educatin officer, yes

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

No

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

No

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

Yes , thrice 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?

Option 1

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

Whole staff

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

Yes

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

Yes

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

Yes

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

Yes 10×17

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

No

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

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

02 steel bins

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

Yes 08

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

No

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

No

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

Yes

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

Yes

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

No

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

Gas

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

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

## No plan

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

Yes

7(i). Details of orienting teachers regarding their role in the scheme?  
sajad ahmad bhat sunil kumar

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

4

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

Yes

8(i). Who is cooking the meal? (Please 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.

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

1

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

No

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

0

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

Vec

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

Managed by department

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

No

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

Frequently parent teacher meetings , satisfactory results

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

Frequently checkups by officials

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

Yes

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

No

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603902

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Nowbugh

Type of School : Primary

Name of School :

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

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

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

FCI

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

Labour

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

Yes

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

450

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

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

Yes

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

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

vegetables, dal /lentils? How its implementation is ensured?

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

Yes

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

Option 1

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

Yes

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

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

Headmaster

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

Yes

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

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

Yes

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

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) ?

No

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.

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

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

Vecs

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

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

0

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

Yes

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

Cook

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

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

1

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

No

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

0

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

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

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

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

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

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

No

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

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600502

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Imtiyaz

Type of School : Middle

Name of School : Govt Middle School Vednag

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

30. 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?

Food grains are transported from FCI

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

By labour

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

As per Govt menu

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

450

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

By school.

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

Teacher. Yes

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

Yes

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

Yes, there is standard prescription including dal, rice etc.

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

Yes

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

Option 1

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

Yes, by Headmaster.

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

Yes

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

Yes

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

Yes

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

Yes 15/15

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

No

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

Food is being checked before serving.

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

Yes 2 tin bins are available.

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

Yes 8 numbers.

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.

No

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

Yes

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

Yes

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

Yes 6/30

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

Gas

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

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

1

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

Yes

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

1

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

3

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

Yes

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

Cook

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

No NGOs are involved.

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

1

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

No

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

0

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

Zonal education officer.

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

No

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

No

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

MDM is being served properly.

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

During cooking and serving.

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

No

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

No

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

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602303

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : Mubashir Hidayat

Type of School : Middle

Name of School : Govt Middle School Shahoo

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

32. 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?

Suppli is taken from 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?

The cook & incharge MDM have been given the task of lifting the Supply n arranging its proper transportation

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

There is regular inspection in this regard by Members of School VEC & Zonal officials

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

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

Balanced Diet provided according to MDM MENU.

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

Incharge MDM, YES

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

programme?

No

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

Yes...MDM MENU is followed strictly for that purpose

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

Yes.. Once in 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?

Option 1

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

Yes... By VEC Members

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

Yes

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

Yes

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

Yes

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

Yes....

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

No

5(iii). What 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... One

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

Yes.. 30

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.)

LPG

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?

None

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

20

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

Yes

8(i). Who is cooking the meal? (Please 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.

None

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

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

Zonal office according to proper norms

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

No

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

Yes

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

They are informed for quality maintenance

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

SMC, VEC MEMBERS INVOLVED

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

Yes

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

No



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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603011

Province : Kashmir

Block of District : Devsar . Kulgam

School Educational Zone : DEV SAR

CRC : Nazir Ahmad Bhat

Type of School :

Name of School : PS bonpora Kelam

33. Total No. of students enrolled in the school? : 64

34. 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?

fci

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

at their own from department of food

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

nice

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

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

by measurement and weight.

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

zeo, yes

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

no

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

no

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

yes

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

Option 1

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

yes ,by head teacher

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

yes

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

yes

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

yes

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

pucca

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

no

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

no

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

no

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

very few

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

very few

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

no

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

yes

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

yes

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

no

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

gas based

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

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

no

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

yes

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

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.

0

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

yes

8(i). Who is cooking the meal? (Please 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.

no

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

0

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

zeo

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

no

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

no

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

through inspection by zeo

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

no

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

no

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200605302

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor Mohammad

Type of School : Middle

Name of School : Zaradipora Mondhole

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

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

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

FCI

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

On spot lifting with help of labour

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

Good

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

400

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

NA.

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

In charge

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

No

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

Yes

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

Yes

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

Option 1

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

Headmaster

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

Yes

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

Yes

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

Yes

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

3'

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

No

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

NA

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

1

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

60

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.

1

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

1

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

Yes

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

Na

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

Gas based

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

NA

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

NA

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

Yes

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

Yes

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

1

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

Yes

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

(i)

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

NGOS not involved

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.

0

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

DDO

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

No

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

Yes

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

Good

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

Regular checkups

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

Yes

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

No

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604401

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Kaddora

Type of School : Middle

Name of School : M/S Gundi kilam

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

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

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

FCI store

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

Load carrier vehicle

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

Proper monitoring

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

450

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

Proper monitoring.

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

Zeo.Yes

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

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

Yes.

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

Yes . thrice aweek

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

Option 1

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

Yes.head teacher and VEC members

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

Yes

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

Yes

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

Yes

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

No

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

Using the facilities of the school with whom amalgamated

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

No

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

Yes 2

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

Yes ,3

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

Yes

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

No, using the facilities of the school with whom amalgamated

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

Yes

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

Yes

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

Yes

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

Gas based

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

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

## No plan for training of teacher and cooks

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

Yes

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

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

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

Yes

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

## Cook engaged by the department

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

No

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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?

ZEO

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

No

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

No

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

Through awareness campaigns like parents meet mothers meetetc

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

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

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

No

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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601810

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS Chowgan

Type of School : Primary

Name of School : Govt. Primary School Wobber

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

40. 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?

Labourers paid by the institution.

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

The mentioned edibles are bought from the nearest quality and fair price shop.

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

100

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

Scientific methode.

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

Yes

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

programme?

Yes

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

MDM is being served as per the prescribed roaster.

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

Seldom.

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

Option 1

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

Yes, by Headmaster.

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

Yes.

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

Yes.

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

Yes.

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

No

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

No.

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

N/A

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

Yes. 1 No. steel bin.

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

Yes, 3.

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

No.

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

No.

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

No.

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

Yes.

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

No.

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

Gas based (LPG)

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

N/A

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

No such arrangements in practice.

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

Yes.

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

Very active participation is being offered.

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

0

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

Yes.

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

Cook.

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

No.

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

1

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

mid day meal for children.

No.

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

0

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

Zonal Education Officer.

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

No. SHGs not available.

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

Yes.

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

Meetings are convened. Normal efficacy.

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

Teachers monitor on their own.

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

Yes.

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

Yes. Good.



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

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604803

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor Mohamad shah

Type of School : Primary

Name of School : Government primary school Naibasti Tankipora

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

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

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

FCI

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

Auto transport

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

The quality of cooked food especially the provision of fruits vegetables eggs is to be maintained in the school at any cost for the good health of the students.

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

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

Calorie 450 protein 12grms food grains 100gms pulses 20gms vegetables 50gms oil and fat 5gms salt and condiments as per need..

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

Head master /yes

3(v). Have any nutritional experts been involved in planning and

evaluation of menus and quality of food served under the programme?

Yes

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

Yes

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

Yes

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

Option 1

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

Headmaster

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

Yes

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

Yes

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

Yes

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

16 feet /8 feet

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

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

No

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

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

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

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

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

1

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

Yes

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

Yes

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

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

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and

Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Shareefa banoo

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Yes

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603201

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Zungalpora

Type of School : High School

Name of School : Govt High School Zungalpora

43. Total No. of students enrolled in the school? : 250

44. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By proper management system.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

700

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Proper management and timely inspection by head of the institutiin and SMDC members.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

SMDC and school head

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Science teachers and female staff members mostly involved in

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes. Implementstion is ensured by following the menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. By SMDC members and school head.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. Kitchen 8\*14

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

20m

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Testing

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 2 in No. Metallic bins having capacity of 200kg each

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4 utensils and 2 pressure cookers

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes. 40 each

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.)

Lpg

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Teachers and cooks are trained through video lectures downloaded from youtube

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers took active part on rotation basis for inculcating values related to MDM to make it a grand success.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

2

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged by the deptt.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of

cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department of education

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Yes. It ensures quality.

10(ii). What are the mechanisms for monitoring the scheme?

SMDC and head of the institution often visits the kitchen and properly check the steps that ensure quality.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604402

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : M/S kaddora

Type of School : Middle

Name of School : Govt Middle school Bunpora Gund

45. Total No. of students enrolled in the school? : 65

46. Total No. of students covered under Mid Day Meal Scheme : 65

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Monitoring by Headmaster zeo and VEC committe.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO.Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of

vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes .Thrice in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes .10\*12feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure

quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Three bins made of tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 10

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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 based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## No plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

4

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Organising awareness programmes at school level

10(ii). What are the mechanisms for monitoring the scheme?

Monitoring by zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200605203

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : kanchloo

Type of School : Primary

Name of School : govt primary school Naikpora waripora

47. Total No. of students enrolled in the school? : 36

48. Total No. of students covered under Mid Day Meal Scheme : 2499

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

manual lifting

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

checked on daily basis by headmaster

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

menu prepared at zonal level as per nutritional value.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

zeo devsar. Yes displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes.follow weekly menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes.once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes.Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

no

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes.no

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes.1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

no

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

no

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

no

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

no

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks engaged by deparment

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo.land doners

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents meeting .good initiative

10(ii). What are the mechanisms for monitoring the scheme?

zonal level/smc members

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602125

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS Devsar

Type of School : Middle

Name of School : Govt.M/S Maskhod

49. Total No. of students enrolled in the school? : 71

50. Total No. of students covered under Mid Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fairshop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

We are using loadcarer

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their

selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers, cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned?  
If yes, what are the parameters of the study?

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 18200601802

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Chowgam

Type of School : Primary

Name of School : Government primary school Astanpora Chowgam

51. Total No. of students enrolled in the school? : 26

52. Total No. of students covered under Mid Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fci

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned?

If yes, what are the parameters of the study?

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604001

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nazir Ahmad Bhat

Type of School : Middle

Name of School : Govt middle school agroo

53. Total No. of students enrolled in the school? : 41

54. 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?

Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Headmaster

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Diet chart.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

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.

0

6(i). Details of plan to train teachers and organizers/cooks/helpers?

0

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Headmaster

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No

10(ii). What are the mechanisms for monitoring the scheme?

Weakly

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602805

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC :

Type of School : Primary

Name of School : Ps Mukhdampora Dardgund

55. Total No. of students enrolled in the school? : 34

56. 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?

By transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Satisfactory

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of

vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc.

oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

## Headmaster

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200605301

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor Mohammad

Type of School : Middle

Name of School : Mondhole

57. Total No. of students enrolled in the school? : 31

58. Total No. of students covered under Mid Day Meal Scheme : 31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Incharge himself with the help of labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NA.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

15-Oct

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

3'

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20

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.

1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Na

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

(I)

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NGOS not involved

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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

DDO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Good

10(ii). What are the mechanisms for monitoring the scheme?

Regular checkups

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601201

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Kanchloo Kund

Type of School : Middle

Name of School : Govt Middle School Chattergam Kund.

59. Total No. of students enrolled in the school? : 65

60. Total No. of students covered under Mid Day Meal Scheme : 65

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

C.E.O and Z.E.O . Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of

vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by headmaster of the school

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes to some extent

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

To some extent

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/ helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

0

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

## ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600901

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Kanchloo

Type of School : Middle

Name of School : Govt middle school waripora

61. Total No. of students enrolled in the school? : 53

62. Total No. of students covered under Mid Day Meal Scheme : 4207

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fairshop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Manual lifting

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450700

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Menu is prepared at zonal level.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zero Devsar, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes, at zonal level

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes. Menu is followed

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. By Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

No

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. 12/8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1.steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 25

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. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO. Land donors

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents meetings. Good initiative

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level vec

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602702

Province : Kashmir

Block of District : Pahaloo

School Educational Zone : DEV SAR

CRC : Lamar

Type of School : Middle

Name of School : Govt.M/S Khulshan

63. Total No. of students enrolled in the school? : 70

64. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

By using horse to take food grains from FCI

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

satisfactory

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

900

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Headmaster.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

## ZEO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes.satisfactory

3(vii). Are eggs, fruits etc. being served and how frequently?

once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

nil

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

nil

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

nil

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

nil

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

in school premises

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

gas based

6(i). Details of plan to train teachers and organizers/cooks/helpers?

training needs

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

no

7(i). Details of orienting teachers regarding their role in the scheme?

satisfactory

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please 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.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

no

10(ii). What are the mechanisms for monitoring the scheme?

ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601701

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS CHOWGAM

Type of School : Middle

Name of School : Govt Middle School Gundipora

65. Total No. of students enrolled in the school? : 175

66. 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?

Labourers hired by the institution

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By Preparing strictly as per menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

100

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Scientific method.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there is a prescription

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes quiet often

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes school head and MDM incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 12×8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

50

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Trainings being conducted at ZRC

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

50

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Chief Education officer yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Regularly sensitising them regarding their role

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level implementation Committee

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602401

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor Mohammad

Type of School : Middle

Name of School : Govt Middle School Cheyan

67. Total No. of students enrolled in the school? : 59

68. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

The food grains are transported from the godown by the load carrier managed by the school

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good and fresh quality of vegetables, fruits and eggs are ensured by purchasing from the market

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Nutritional value is assessed jointly by the staff and zone.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM incharge. Yes

3(v). Have any nutritional experts been involved in planning and

evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

As per MDM menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, 2 days 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, by the incharge MDM, Headmaster and zonal officials

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, Kitchen shed as size as 14\*10 dimensions

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

4 These are made of steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 16 2\*2 dimensions

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., one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Not suitable

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

5

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Not reachable

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local 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?

To hand over it the NGO,s

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601602

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Chowgam

Type of School : Primary

Name of School : Govt.PS NaiBasti Berigam

69. Total No. of students enrolled in the school? : 10

70. Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

No

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

100

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Headmaster.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Tr In charge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

By mixed diet

3(vii). Are eggs, fruits etc. being served and how frequently?

Never

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Cooked in the School

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.

5

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 based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## Trainings

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Training

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

3

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes/monthly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Timely supervision

10(ii). What are the mechanisms for monitoring the scheme?

Headmaster and the VEC

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602002

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Mushkool sahib

Type of School : Middle

Name of School : Gms, churat

71. Total No. of students enrolled in the school? : 91

72. Total No. of students covered under Mid Day Meal Scheme : 91

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fci

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

10

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Team visits.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zeo, ssa

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Daily basis

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

12\*15

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Good condition

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Test the food by taking

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 5

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

10\*5ft

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, 15\*15

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

No reason

6(i). Details of plan to train teachers and organizers/cooks/helpers?

### Meetings at zone level

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Because, parents

7(i). Details of orienting teachers regarding their role in the scheme?

Participation

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

15

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

5

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Supervision

10(ii). What are the mechanisms for monitoring the scheme?

Visits by officials

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602501

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor Mohammad

Type of School : Middle

Name of School : MS Adigam

73. Total No. of students enrolled in the school? : 23

74. 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?

Labourers paid by institution

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The mentioned edibles are bought from the nearest quality and fair price shop

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

100

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Scientific method.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

MDM being served as per the prescribed roaster

3(vii). Are eggs, fruits etc. being served and how frequently?

Seldom

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes by Headmaster

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 10/12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 1 no steel bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No such arrangements I N practice

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Very active patcipation is being offerd

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal education officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No SHGs not available

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meeting convened normal efficiency

10(ii). What are the mechanisms for monitoring the scheme?

Teachers monitor on their own

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600802

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Imtiyaz Ahmed Bhat

Type of School : Primary

Name of School : Govt PS Banipath kanchloo

75. Total No. of students enrolled in the school? : 21

76. 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?

Yes

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Yes

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Yes.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

No

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Yes

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## Helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

## Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Yes

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Contractual basis

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Yes

10(ii). What are the mechanisms for monitoring the scheme?

Yes

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 10200603101

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC :

Type of School :

Name of School : Govt Middle school Bozgam

77. Total No. of students enrolled in the school? : 59

78. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Purchased from market and cooked within the school campus

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

700

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Taking help from food value chart.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head of the institute

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, measured under supervision of head of institute before cooking

3(vii). Are eggs, fruits etc. being served and how frequently?

Twice 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

HOI

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

12feet by 8feet in size

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Kitchen is located within the campus so food served to students is always

fresh and hot

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

3 each of capacity about 100kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4, each of capacity about 15kgs cooked food

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.

One

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda of size 10feet by 15feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No,

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii)

cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks have been engaged by concerned ZEO They are mostly accountable before concerned HOI

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No such proposals yet

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meetings are often convened with community representatives and response is always encouraging

10(ii). What are the mechanisms for monitoring the scheme?

SMCs VECs and Block level committees are monitoring authorities

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603003

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Koder

Type of School : Middle

Name of School : GMS Kilam

79. Total No. of students enrolled in the school? : 64

80. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Purchased from open market

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

VEC and MDM committee.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM committee

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes / By providing the said nutrients on daily basis

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes once 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes/ By MDM in charge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

3 number bins of 250 kg capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 no of 25 litre capacity

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes varandah of 5× 60 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned head of institution

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600403

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Imtiyaz Ahmad bhat

Type of School : Middle

Name of School : Govt middle school Zaidran kanchloo

81. Total No. of students enrolled in the school? : 33

82. 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?

Yes

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

No

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

20

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Yes.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

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) ?

No

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 based

5(xii). Reason for not using gas based cooking and proposal to convert.

Yes

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## Cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

## Contractual

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Yes

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Yes

10(ii). What are the mechanisms for monitoring the scheme?

Yes

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600701

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Shahjahan

Type of School : Middle

Name of School : Govt Middle school BATINGOO Kund

83. Total No. of students enrolled in the school? : 39

84. 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?

Human labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

School management. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. 3days rotation

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. By school management

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. Two large sized

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 6

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Yes

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc.

oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

### Zonal education officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600601

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : GMS Nobugh

Type of School : Middle

Name of School : Govt. MS Thathoo kund Zone Devsar kulgam

85. Total No. of students enrolled in the school? : 44

86. Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

FCI

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Dal,nutri,potatoes and vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of

vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headmaster and vec

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

15-Aug

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 6

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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.

Varanda 5/30 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Time to time training

6(ii). Are VECs (village education committees), SMCs (steering and

Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

At zonal level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO,CEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No, There is not self help group intervention

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Proper management and implementation of scheme

10(ii). What are the mechanisms for monitoring the scheme?

VECs,ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600105

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Nowbugh

Type of School : Primary

Name of School : PS DEDARBASTI

87. Total No. of students enrolled in the school? : 67

88. Total No. of students covered under Mid Day Meal Scheme : 67

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

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.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604902

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC :

Type of School : Primary

Name of School : Govt primary school Yarhole Babapora

89. Total No. of students enrolled in the school? : 23

90. 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?

Self

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Teacher in charge 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?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups

(iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned?  
If yes, what are the parameters of the study?

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 604501

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nowpora

Type of School : Middle

Name of School : Govt Middle School Katran

91. Total No. of students enrolled in the school? : 42

92. 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?

Supply is taken from 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?

There is no arrangement for transporting food grains from fair price shops. Food grains are transported by teachers themselves

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality is being ensured by providing energy rich foods using weekly menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

There is no system for assessing nutritional value under MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Weekly menu is planned by ZEO. Yes weekly menu is displayed in the school

3(v). Have any nutritional experts been involved in planning and

evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Eggs are being served once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Cleanliness in cooking ,serving and consumption of MDM are being monitored by Headmaster of the school on daily basis

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

No

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material is recorded on daily basis under signature of designated monitoring person

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes really material is checked daily before cooking. Also a register is maintained on daily basis under signature if a monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen Length=14 Breadth =10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 3 tin storage for storing of rice

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

10

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes the school has utensils for children (plates,glass etc)

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, the school has functional hand wash facility for children

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes the school has a proper pure drinking water facility

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes the school has proper arrangement for clean water for washing vegetables , pulses ,grains and utensils

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes the school has a suitable veranda for eating Length= 30f Breadth= 15 f

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Cooks are being trained for cooking through trainings

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes, VECs and SMCs are closely monitoring the MDM for effective implementation

7(i). Details of orienting teachers regarding their role in the scheme?

Teachers are being oriented at sonal level regarding their role in this schrme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes teachers are using this scheme to educate children about hygiene ,discipline and conservation of water

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by ZEOs .they are engaged under a proper mechanism involving head of the school and VECs

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

At block level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

VECs

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned?  
If yes, what are the parameters of the study?

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601505

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS Chowgam

Type of School : Middle

Name of School : MS Sapat

93. Total No. of students enrolled in the school? : 69

94. Total No. of students covered under Mid Day Meal Scheme : 69

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI Ration depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

MDM incharge himself accompany the labourer while procuring the food grains.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

A committee headed by head of the institute ensures the quality of the meal.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By following a strict day wise menu..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zonal Education Officer, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Meals are served as per menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, once 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, By school level committee headed by Head teacher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, kitchen dimensions 10 ft \*8ft

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not needed

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, four tin bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2 bun tuns of 5 kg capacity, two pressure cookers, bucket etc

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, 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, verandah of size 36 ft \*7ft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Cooks are sometimes given training at zonal level.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

At zonal level teachers r instructed with regard to their role in the scheme.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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, at school level

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal Education Officer.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No. It is programme run by government itself.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes, once in a month

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Representatives of panchayats are invited to supervise the meals.

10(ii). What are the mechanisms for monitoring the scheme?

Ceo, zeo, panchayat members and teachers supervise the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602601

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : GMS lammer

Type of School : High School

Name of School : Govt high school lammer

95. Total No. of students enrolled in the school? : 123

96. Total No. of students covered under Mid Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Headmaster,SMC

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By monitoring teams and SMC members.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

SMC. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Guidelines provided by department and implemented regarding this

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, twice 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by headmaster and teachers

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes pucca kitchen shed

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes Two tin bins

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) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Na

6(i). Details of plan to train teachers and organizers/cooks/helpers?

### Training of cooks initiated

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

### Headmaster and teachers play an important role

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

### Cooks engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Na

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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Na

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meetings are organized in the school

10(ii). What are the mechanisms for monitoring the scheme?

Officers from the department monitor the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Na

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Na

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601809

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS Chowgam

Type of School : Primary

Name of School : PS BAGANDAR CHOWGAM

97. Total No. of students enrolled in the school? : 38

98. Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

By transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Satisfactory

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

900

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By tasting.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Nil

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes good

3(vii). Are eggs, fruits etc. being served and how frequently?

Once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes HOI

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2

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) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullahas, traditional method of firewood, kerosene, etc.)

Gas based smokeless chullahas

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?

Needs training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

No

7(i). Details of orienting teachers regarding their role in the scheme?

Training

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local 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?

Daily inspection from administration

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200605201

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Chowgam

Type of School : Middle

Name of School : M/S Y B Pora

99. Total No. of students enrolled in the school? : 34

100. 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?

By load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By checking keenly by concerned teacher.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

700

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By providing variety of fresh meals..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Higher authorities. Yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes.by providing essential nutrients alternatively.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes weekly.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by head of the school.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes.

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen(8\*12)

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

In the same premises.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 3 tin bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 4 big size utensils

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 one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda(15\*5).

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

N.A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by department.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Na

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By calling mothers,smc members to supervise.

10(ii). What are the mechanisms for monitoring the scheme?

By head of the school.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602616

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : GMS Lammer

Type of School : Primary

Name of School : PS kotrun

101. Total No. of students enrolled in the school? : 50

102. 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?

Yes

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Yes

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Yes.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Nice

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

9 paca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Yes

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

20

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604307

Province : Kashmir

Block of District : devsar

School Educational Zone : DEV SAR

CRC : Nowpora

Type of School : Primary

Name of School : Govt primary school Pati Akhran

103. Total No. of students enrolled in the school? : 21

104. 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?

rice store

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

rice store near school, no transportation required

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

quality is ensured by Headmaster, smc 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?

175

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

by experts and smc members.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster along with smc members

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

yes, especially parents of wards and smc members

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes,it is initiative of government of India,hence following strictly

3(vii). Are eggs, fruits etc. being served and how frequently?

yes,twice in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes,by VEC and SMC Members

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes,,12ft,8ft

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

n.a

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, tin bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 15 Of various sizes

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 based

5(xii). Reason for not using gas based cooking and proposal to convert.

n.a

6(i). Details of plan to train teachers and organizers/cooks/helpers?

training's are being held in june for cook,helpers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes,mother teacher association formed,local panchayat and sm members supervise the mdm scheme

7(i). Details of orienting teachers regarding their role in the scheme?

all teachers of our school play a vital role for attaing the objectives of MDM scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes,

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and

washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yearly

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

department as per norms

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

yes,mother teacher association formed,local panchayat and sm members

10(ii). What are the mechanisms for monitoring the scheme?

. Strict monitoring and inspection mechanism by officers of education department, experts VEC and SMC members

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned?

If yes, what are the parameters of the study?

no

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602122

Province : Kashmir

Block of District : Kulgam

School Educational Zone : DEV SAR

CRC : Mr. Mubashir Hidayat

Type of School : Primary

Name of School : P/s Arampora

105. Total No. of students enrolled in the school? : 5

106. 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?

Transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO.yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

By applying menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes,once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

12\*8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

02(plastic)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Good

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO.concerned Headmaster ensures accountability

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By making vec,s.Good

10(ii). What are the mechanisms for monitoring the scheme?

ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601901

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Chowgam

Type of School : Middle

Name of School : M/S Khargund

107. Total No. of students enrolled in the school? : 71

108. 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?

Yes

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hiring private load carrier for lifting food grains

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Head teacher.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head teacher /yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Head teacher

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes/head teacher and VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Number Dar of the village

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes head teacher

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes the head teacher

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen only size 6 by 10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2no.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes some utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## Two cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Z E O

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Gram panchayat

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602607

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : GMS Lammer

Type of School : High School

Name of School : Govt High School Brinal

109. Total No. of students enrolled in the school? : 105

110. Total No. of students covered under Mid Day Meal Scheme :  
37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

From Food Sale Center Brinal

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Local Transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By purchasing these items from nearby market

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

2

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

A committee for M.D.M is framed in the school.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM incharge, Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No, Vegetables and Pulses are Served daily

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, twice 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?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, By Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only kitchen is available

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,4 in number,made of steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,5 in number

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,2 in number but not with counters

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes, Tap water facility

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes,A room of 14×12

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Special training for cooks/helpers, Teaching of new skills to maintain the nutrient value of cooked food

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Organising teacher orientation programmes related to 'M.D. 'M scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

C.E.O ,under proper norms of the department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No,Lack of cooperation

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meetings held weekly

10(ii). What are the mechanisms for monitoring the scheme?

Supervision by Headmaster

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604306

Province : Kashmir

Block of District : devsar

School Educational Zone : DEV SAR

CRC : Nowpora

Type of School : Middle

Name of School : Govt Middle school Pati Akhran

111. Total No. of students enrolled in the school? : 40

112. 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?

govt rice store

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

rice store is near school,so no transportation required

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by Head teacher and VEC 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?

150

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

by nutrition experts and parents.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

SMC and VEC

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

it is the initiative of GOI ,hence followed strictly

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes,by VEC and ZEO

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes,10ft,6ft

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N.A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N.A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, 2 tin bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

15 utensils of variable sizes

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.

2 varandas of 10\*10 ft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

N..A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Trainings are prescribed for cooks helpers and head masters during the month of June in every year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

All teachers play vital role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

SMC by school norms

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

mother teacher association formed.local panchayat,vec and smc members supervise the mdm .

10(ii). What are the mechanisms for monitoring the scheme?

officers of department like CEO,ZEO monitor the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no



# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601601

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS Chowgam

Type of School : Middle

Name of School : Government Boys Middle School Berigam

113. Total No. of students enrolled in the school? : 71

114. Total No. of students covered under Mid Day Meal Scheme :  
71

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI Supply

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Manually

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By regular supervision of Head of the institute and SMC

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

150

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By the supervision of school authorities.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO Concerned

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

SMC

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes as per menu issued by the department.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, by Head of institution.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes.

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 15/10 ft with tin roofing.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 3 in number.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, Cooking utensils= 4, plates and glasses=30

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,03

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, Varanda(50/5 ft)

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes.

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes.

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO concerned

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

At School levels.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603501

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor Mohammad Shah

Type of School : Middle

Name of School : MS Kadoora

115. Total No. of students enrolled in the school? : 32

116. 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?

FPS

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In cart

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By following weekly menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

600

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system in vogue.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zonal office....Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes...by devising weekly menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes...twice in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes...by cooks under supervision of Headmaster and incharge 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

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes.....2 cylindrical metal drums and 1 tin box

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes.....5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes only plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes...verandah...35\*5

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan devised by Department as yet

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes sometimes

7(i). Details of orienting teachers regarding their role in the scheme?

No orientation for teachers

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

1 cooks engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department either by ZEO or CEO...No norms in vogue

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NA

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes but sometimes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By invitation them to visit school and making them aware about their role

10(ii). What are the mechanisms for monitoring the scheme?

Departmental monitoring as well as SMCs

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600501

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : GMS Nowbugh

Type of School : Middle

Name of School : Govt.Middle school oriel kund

117. Total No. of students enrolled in the school? : 125

118. Total No. of students covered under Mid Day Meal Scheme :  
125

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By regular supervision

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Following instructions as per M.D.M. menu..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Education department.yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes .headmaster.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes.it comes hot .

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Regularly monitoring by MDM incharge.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes.big bin 1 and small bins 8.

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) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes.1 no.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

L.p.g.

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

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?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

By Z.E.O.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 120060801

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : kanchloo

Type of School : Middle

Name of School : Govt.Middle school kanchloo

119. Total No. of students enrolled in the school? : 115

120. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

labourby

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by regular checking

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

following instructions as per menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

concern department Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

yes hot

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

regular monitoring of mdm incharge

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 2 bins big 2 small

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 5 no 10 liturgies each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

no

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.

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?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please 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.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

vec monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600203

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Govt Girls Middle School Nowbug

Type of School : Middle

Name of School : Govt Middle School Kokabasti

121. Total No. of students enrolled in the school? : 112

122. Total No. of students covered under Mid Day Meal Scheme :  
112

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI ration depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

We Take It from FCI ration depot to school in load carrier.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

We ensure it by managing the same locally and properly wash the vegetables and fruits before consumption .

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

5

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Scientific system.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headteacher .yes

3(v). Have any nutritional experts been involved in planning and

evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, Its implementation is ensured in a proper manner by weighing scale.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes , Weekly.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Headteacher.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes.

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. 6 ft in breadth and 12 ft in length

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

There is no centralized kitchen .

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

There are 2 tin bins of size 22 ×16×12 inches .

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 10 numbers.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

17 plates 10 glasses 2 spoons and 1 bowl.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 5 numbers

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda.40×5ft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based.

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

By organise special trainings

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Through trainings

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

6

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Deptt, on the basis of roll of students. Head teacher is responsible for their accountability

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

We held meetings with these stakeholders for involving in the same. Really very great effect of this initiative

10(ii). What are the mechanisms for monitoring the scheme?

Zonal Level and district level committees are being framed for monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned?

If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEVSAR

SNO : 1

UDISE Code of School : 1200602602

Province : Kashmir

Block of District : Pahaloo

School Educational Zone : DEVSAR

CRC : GMS Lammer

Type of School : Middle

Name of School : GMS LAMMER

123. Total No. of students enrolled in the school? : 146

124. Total No. of students covered under Mid Day Meal Scheme :  
146

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?

Private vehicle.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By Headmaster, teachers, SMC, PTA

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Task force from Zonal and District office..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster and SMC

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

**Zonal and District level teams.**

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

**Yes.By Headmaster and concerned inspector.**

3(vii). Are eggs, fruits etc. being served and how frequently?

**Yes.Once 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?

**Option 1**

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

**Yes.Headmaster and teachers.**

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

**Yes.**

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

**Yes.**

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

**Yes.**

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

**Pucca kitchen shed.**

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N.A.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N.A.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 3 tin bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 8.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Some.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

N. A.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas Based.

5(xii). Reason for not using gas based cooking and proposal to convert.

N. A.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Training for cooks initiated.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes.

7(i). Details of orienting teachers regarding their role in the scheme?

Yes.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

N. A.

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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

N. A.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PTM SMC meetings are held.

10(ii). What are the mechanisms for monitoring the scheme?

Steering and monitoring committees constituted.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

N. A.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

N.A.



# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602104

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Devsar

Type of School : Middle

Name of School : GMS Devsar

125. Total No. of students enrolled in the school? : 76

126. Total No. of students covered under Mid Day Meal Scheme :

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?

By Motor vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By proper cooking and hygienic condition

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Monitoring committee of the school.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Senior formations of the depth. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Head teacher and other senior formations of the deptt

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10×15

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Within the school premesismo

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

#### Monitoring and maintenance of hygienic condition

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 3

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes ,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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 basedt

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## Through trainings

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Sensitise through trainings

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

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.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

## Department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School :

Province : Kashmir

Block of District : Pahlo

School Educational Zone : DEV SAR

CRC : Lammer

Type of School : High School

Name of School : Govt High School Akhal

127. Total No. of students enrolled in the school? : 58

128. 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?

Yes

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Better quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Provide better nutritional food.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes By serving nutritional quality

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes combined

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

By testing food

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

4Bins 160kgs iron bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 6 in number 7kgs volume

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 15(30)yard

5(xi). Nature of fuel being used (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?

Provide better education of serving mdm

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Visiting weekly

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Nil

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Not Due to poor society

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Better effect on feeding

10(ii). What are the mechanisms for monitoring the scheme?

By testing cooked meals

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Nil



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600401

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : GMS Noubough

Type of School : Middle

Name of School : GOVT. MIDDLE SCHOOL PACHGAMNARD

129. Total No. of students enrolled in the school? : 169

130. Total No. of students covered under Mid Day Meal Scheme :  
169

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Regularly monitoring

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by Head of School

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5 minutes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 3 Number

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

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 Based LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

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?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600702

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Mr Imtiyaz Ahmad Bhat

Type of School : Primary

Name of School : Government Primary school BAGHPORA Batingoo

131. Total No. of students enrolled in the school? : 64

132. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By proper menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

5

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Assessment way.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head of the institution

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

According to availability

3(vii). Are eggs, fruits etc. being served and how frequently?

Once or twice 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Head of the institution and VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

30

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

None

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Daily inspection

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

No

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department of Education

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Arranging meetings

10(ii). What are the mechanisms for monitoring the scheme?

Mutual arrangements

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 120601803

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Gms Chowgam

Type of School : Middle

Name of School : Gms Chowgam

133. Total No. of students enrolled in the school? : 117

134. Total No. of students covered under Mid Day Meal Scheme :  
117

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 carer

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Satisfactory

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

117

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Yes.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 14L 8'w

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

By inspection

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes drum 3/4

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

31different

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 3no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda =40'length, 8'width

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas's based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

### Train teacher and cook

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Satisfactory

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

### Cook engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Residents nearby school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

But awareness camps

10(ii). What are the mechanisms for monitoring the scheme?

Department

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603801

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nowpora

Type of School : Middle

Name of School : Ms Hanjipora

135. Total No. of students enrolled in the school? : 25

136. 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?

Taken from 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?

By using private vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By supplying fresh and checked food items

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

600

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By monitoring by staff members.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, as per menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, twice in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, by headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

No

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

No

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 tin bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## No proper plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

O2 teachers are assigned on daily basis

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Headmaster ,Zeo. No

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes, but not regularly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No steps

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600504

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : GMS Noubough

Type of School : Primary

Name of School : Govt. PS Hergam Oriel

137. Total No. of students enrolled in the school? : 28

138. Total No. of students covered under Mid Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fci

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of

vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

no

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Not Available

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Lpg

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc.

oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

## ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602304

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : Mr Nazir AHMAD shan

Type of School : Primary

Name of School : Govt Primary School Habib bhatpora

139. Total No. of students enrolled in the school? : 4

140. Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Supply is taken from fair 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?

In charge MDM accompanies the cook n arranges transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Quality is checked on regular basis by vec 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?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As prescribed.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

In charge MDM, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes account to menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes once 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes... By vec members

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No clubbed

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What 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.

No.. School clubbed

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No school. Is clubbed

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No.. School. Is clubbed

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No.. School is clubbed

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

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?

None

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

None

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

20

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal office according to norms

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

They are informed to ensure quality

10(ii). What are the mechanisms for monitoring the scheme?

As prescribed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601006

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Devsar

Type of School : Primary

Name of School : Primary school wani mohallaha bongam razloo

141. Total No. of students enrolled in the school? : 14

142. 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?

From 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?

Incharge Mdm accompanies the cook and care is taken so that any unwanted substance is not mixed with it

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Besides having vegetables with food fresh fruits r given every day

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

100

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

A well organised team has been made to assess the nutritional value.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge mdm with consent with staff members .yes

3(v). Have any nutritional experts been involved in planning and

evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes .every day vegetables are checked before serving the mdm

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes after every days

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by staff members and VEC members

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Big size

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

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.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Smokeless chullhas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Every week a new guide lines are issued to the incharge mdm cook and organizers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge Mdm and head teacher of school

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

3

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo . A proper mechanism is followed for appointing the cook

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Vec and gram panchayat have given the right to monitor the mdm .it has very good effect upon mdm scheme

10(ii). What are the mechanisms for monitoring the scheme?

A group of repected citizens along with vecs and gram panchayat have given the right to monitor the mdm

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes.



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604302

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : MS Nowpora

Type of School : Middle

Name of School : Govt middle School Akhran

143. Total No. of students enrolled in the school? : 27

144. 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?

Auto Rickshaw

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

We buy fresh vegetables and eggs daily according to need.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

55000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

According to the menu provided by zero office.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zona education officer devsar . Yes .

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes . We provide a compact form of food according to the balanced diet .

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes very frequently .

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , by MDM incharge and head of school .

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes .store 15\*18 feet . Kitchen 15 \* 8 feet .

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes kitchen is in the school premises and reaches hot and in fresh condition .

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

We have a separate kitchen .

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2 in number .1 in plastic and another in tin. volume of ist is 300 kg and another one is of 300 kg .

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Two utensil for cooking rice and two small utensils .

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes one per child .

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1 in number

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda .

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Lpg

5(xii). Reason for not using gas based cooking and proposal to

convert.

We use LPG .

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan at all

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Rafia lateef and Gh Mohammad Ganie as incharge of this whole scheme .

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

5

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Paid cook.

8(ii). Where NGOs are involved, it may 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zero devsar .Appointed on Recommendation of VEC committee

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Yes and effects are very good.

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored at zrc level crc level.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602126

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Devsar

Type of School : Primary

Name of School : Govt.Primary school wagay Mohalla Devsar

145. Total No. of students enrolled in the school? : 15

146. Total No. of students covered under Mid Day Meal Scheme :  
15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Fci

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Sufficient

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

NA

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes sufficiently

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes ZEO

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes one plastic bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NA

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

1

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

One

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NA

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Yes

10(ii). What are the mechanisms for monitoring the scheme?

SMC

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

NA

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602612

Province : Kashmir

Block of District : Pahaloo

School Educational Zone : DEV SAR

CRC : Gms lammer

Type of School : Primary

Name of School : Govt primary school hapathward brinal

147. Total No. of students enrolled in the school? : 35

148. Total No. of students covered under Mid Day Meal Scheme :  
35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fci

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Manpower

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By mutual help of teachers

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Menu provided by higher authorities.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zeo yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes by mutual understanding

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nothing

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4

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 based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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 on school level

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii)

cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo,s

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By taking the meeting with them

10(ii). What are the mechanisms for monitoring the scheme?

Weekly inspected

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602402

Province : Kashmir

Block of District : devsar

School Educational Zone : DEV SAR

CRC : Noor mohd

Type of School : Primary

Name of School : govt primary school hathlangoo

149. Total No. of students enrolled in the school? : 19

150. 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?

by auto

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

purchasing fresh and storing properly

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

purchasing fresh.as per menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

mdm incharge.yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per menu

3(vii). Are eggs, fruits etc. being served and how frequently?

yes .thrice in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes.Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes.12×10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What 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.2..3×2feet

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes.3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes.19

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.

varanda.12×6

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-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.

2

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no.it is administrative descion

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

tey are invited to visit the school.results are good

10(ii). What are the mechanisms for monitoring the scheme?

joint collabrations between the school and community

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600902

Province : Kashmir

Block of District : Noubugh

School Educational Zone : DEV SAR

CRC : Kanchlo

Type of School : Middle

Name of School :

151. Total No. of students enrolled in the school? : 15

152. Total No. of students covered under Mid Day Meal Scheme :  
15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Arrangements are very good

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good Quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Prepared by cooks.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster.yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Its dimension is 12 by 8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

It is prepared at school kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

It is tested by a teacher

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Bin of size 2 by 7

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

12' size

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.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

### All trainings

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

All

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

5

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

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

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Very good

10(ii). What are the mechanisms for monitoring the scheme?

Different agencies

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602707

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : Lamar

Type of School : Primary

Name of School : Sheikhmohalla Akhal

153. Total No. of students enrolled in the school? : 25

154. Total No. of students covered under Mid Day Meal Scheme :  
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Manually

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

No

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

350

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such device to asses.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes I/c MDM

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Community

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Weakly

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

100kg bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

10

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Good

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

6

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO/ School management With the recommendation of community

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Good

10(ii). What are the mechanisms for monitoring the scheme?

Community members

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603701

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC :

Type of School : Middle

Name of School : GMS Manigam

155. Total No. of students enrolled in the school? : 19

156. 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?

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head-teacher

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

**Head-teacher and MDM Incharge**

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

**Yes**

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please 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.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to

supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603901

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nowpora

Type of School : Primary

Name of School : Ps Padderpora Nowgam Devsar

157. Total No. of students enrolled in the school? : 14

158. 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?

From 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?

By using private vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By providing fresh and checked food items

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster ,yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes twice in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by teachers

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

By headmaster

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 01

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Only 11 plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No proper plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes vec only

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No proper training

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Headmaster, Zeo's etc.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602103

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Devsar

Type of School : Middle

Name of School : Govt.MS Sheikhpura Devsar

159. Total No. of students enrolled in the school? : 47

160. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Fci

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Sufficient

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

NA

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes School

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Na

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Na

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Na

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.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

### Cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Na

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

Na

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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Na

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Na

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Positive effect

10(ii). What are the mechanisms for monitoring the scheme?

Na

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Na

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Na



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602802

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC :

Type of School : Primary

Name of School : Ps Bonpora dardgund

161. Total No. of students enrolled in the school? : 41

162. 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?

Yes

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Yes.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zeo

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca 8..

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes 10 minutes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

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.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

### Headmaster

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601801

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : M/S Chowgam

Type of School : Middle

Name of School : M/S Chowgam

163. Total No. of students enrolled in the school? : 69

164. 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?

FCI through education dept

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through a tr.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By giving mixed food items

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

2

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Assessing at school.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Dept. Of education

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, by taking into account required

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, by staff

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

For some days

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

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) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes; 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas and firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

If not available on time

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Depends on dept

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

By giving them responsibility

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks by dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Dept of edu.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Np

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By making them aware about importance

10(ii). What are the mechanisms for monitoring the scheme?

Inspection by department officiald

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No inf.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602401

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor Mohammad

Type of School : Middle

Name of School : Govt.Midfle School Cheyan

165. Total No. of students enrolled in the school? : 59

166. Total No. of students covered under Mid Day Meal Scheme :  
10990

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

The food grains are transported from FCI to School by load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

High quality and fresh vegetables, fruits and eggs are bought from the market at cheapest prices.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1000

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The nutrional value of the meal under MDM is assessed under tge supervision of MDM experts thoroughly..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM incharge is planning the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes. The same is implemented as per the menu .

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, very often

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. By MDM Incharge and the Head of the school

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pucca kitchen size: 10ft×8ft. No store is available

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the

school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes, The cooked food takes 2 minutes to reach the school in hot and eatable condition

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Proper supervision is made to test the quality and quantity of the cooked food

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 4

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 20 in number, size: 10"× 6"

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, 2 in number

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes; veranda, size:15'×5'

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The cooks are being trained at zonsal level centre

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Oriented teachers give directions to the cooks and related workers regarding the cleanliness and quality of the meal

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

2

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the village panchayat.

8(ii). Where NGOs are involved, it may 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department upon the guidelines of the village panchayat. They are appointed through proper and legal procedures. A separate attendance registry has been set for their accountability. Yes proper norms as per village education committee are set forth.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The mothers and gram panchayats are involved in the supervision of prepared meal. This had made the programme free of mistakes.

10(ii). What are the mechanisms for monitoring the scheme?

Village panchayats and local bodies are being appointed for monitoring

the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned?  
If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602614

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : GMS lammer

Type of School : Middle

Name of School : Govt. Middle school Qaimabad Brinal

167. Total No. of students enrolled in the school? : 64

168. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Purchased from market at suitable rates

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

2

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Committee is framed for MDM.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM in charge /yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No/ vegetables and pulses are served daily

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes/vegetables and pulses are cooked under hygienic conditions

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes/ twice 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, by headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes/2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes /5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes /

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes/not with counters

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes/ tap water

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Special training program for cooks / helpers, teaching of new cooking skills to maintain nutrient value of cooked food

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Organising teacher orientation program

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

CEO, under proper norms of the scheme

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meetings are held weekly

10(ii). What are the mechanisms for monitoring the scheme?

Supervision by headmaster, SMDC members and MDM in charge

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601302

Province : Kashmir

Block of District : Waltengoo Kund

School Educational Zone : DEV SAR

CRC : Kanchloo

Type of School : Primary

Name of School : Government Primary School Bona Wazoo Kund

169. Total No. of students enrolled in the school? : 16

170. Total No. of students covered under Mid Day Meal Scheme :  
1099

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI Depot

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load Carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Hygienic

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By weighing the food products.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZE0 Concerned. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No .Not applicable

3(vii). Are eggs, fruits etc. being served and how frequently?

Twice 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes.Concerned teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes.No

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. 10x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 4 big utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes. 8x12

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No Plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

None

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

Not applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Concerned. On the basis of norms of Concerned department .Yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Not applicable

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SMC'S.Good

10(ii). What are the mechanisms for monitoring the scheme?

By checking the quality and cleanness etc

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602608

Province : Kashmir

Block of District : Kulgam

School Educational Zone : DEV SAR

CRC : Shahjahan akbar

Type of School : Primary

Name of School : Govt.Bps Brinal

171. Total No. of students enrolled in the school? : 53

172. Total No. of students covered under Mid Day Meal Scheme :  
53

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

By transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

We have an agreement with shopkeeper to provide all these things.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Mdm incharge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

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) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Well

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii)

cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meetings on weekly basis

10(ii). What are the mechanisms for monitoring the scheme?

Different mechanisms

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600301

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Gms Noubough

Type of School : Middle

Name of School : Govt. Ms Kraloo

173. Total No. of students enrolled in the school? : 104

174. Total No. of students covered under Mid Day Meal Scheme :  
104

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fci

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5minutes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

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.)

Lpg

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

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?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604601

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nisar Ahmad Mir

Type of School : Middle

Name of School : Govt Middle School Nowpora

175. Total No. of students enrolled in the school? : 36

176. Total No. of students covered under Mid Day Meal Scheme :  
36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through local food distributors

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Through checkings and inspections

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

650

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By displaying weekly menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes Headmaster 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.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

None

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

None

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2 200kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

None

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Zone based

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Oriental programmes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Yes on the basis of headmasters proposal

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Monthly meeting/postive

10(ii). What are the mechanisms for monitoring the scheme?

Zone based

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602901

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS Lammer

Type of School : Middle

Name of School : Govt.middle school Gujjarnard

177. Total No. of students enrolled in the school? : 61

178. 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?

Good

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450700

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Director, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

As per menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Headteacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18\*10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 3, 4\*2\*1.5

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, 18\*6

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

One teacher,one cook should be trained atleast for 10days

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

No

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

3

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department, on habitational level

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meetings will be held with them

10(ii). What are the mechanisms for monitoring the scheme?

ZEO and VEC's

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200605001

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Govt GMS Chowgam

Type of School : High School

Name of School : Govt high school bonigam

179. Total No. of students enrolled in the school? : 80

180. Total No. of students covered under Mid Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Transported from FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Supplied through PDS

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Manually checked on daily basis by incharge MDM and by SMDC occasionally

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1200

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By providing adequate quantity of rice pulses vegetables etc.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head of institution with the help of MDM incharge .Yes menu is displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No As the market rates keep changing so the quantity keeps changing

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes eggs are being served once 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes School disciplinary committee

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 10×6

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

## Within school premises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 01 300kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 08

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 01

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes 6x20 veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No details

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks and helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO HOI

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Not interested

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Yes good

10(ii). What are the mechanisms for monitoring the scheme?

By taseting

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School :

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Kodder

Type of School : Middle

Name of School : Govt.M/S Kilam Wanipora

181. Total No. of students enrolled in the school? :

182. 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?

Yes

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

By means of load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

As per the break up menu

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

V.E.C members

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No time taken

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

## The cook tests by tastes the food

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Average size

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Five numbers

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Bowls=nil plate=5 spoon=5

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## Natural gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is

the mechanism for ensuring accountability? Are there any norms?

Head teacher

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The children feel happy

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602121

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor mohammad

Type of School : Middle

Name of School : Govt Middle school Tilwanpora

183. Total No. of students enrolled in the school? : 8

184. 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 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?

Local transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Done as per menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

490

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Don't know

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

None

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.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

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?

Don't know

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Trying their best

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

15

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Good

10(ii). What are the mechanisms for monitoring the scheme?

Daily basis

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200605101

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Mushtaq Ahmad

Type of School : Primary

Name of School : Govt.P/S Nawa

185. Total No. of students enrolled in the school? : 14

186. 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?

transported

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

FCI Godown

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetables eggs etc

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

700

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Cooking.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Give by Aagan wardi centers

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Alternately

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

No

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Headmaster

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Two

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

ys 4

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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG stove

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Nothing

10(ii). What are the mechanisms for monitoring the scheme?

Monitoring by ZEOs

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604304

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nowpora

Type of School : Primary

Name of School : Ps Naibasti Akhran

187. Total No. of students enrolled in the school? : 7

188. Total No. of students covered under Mid Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

From 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?

By using private vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By supplying fresh and checked food items

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No proper system.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster ,yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes twice in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

No

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes by headmaster

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method

5(xii). Reason for not using gas based cooking and proposal to convert.

Due to the unavailability of gas cylinders ,chullas etc

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## No proper plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

N0

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Headmaster, Zeos etc

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No proper steps

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603002

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor Mohammad

Type of School : Middle

Name of School : Boy middle school wanipora kilam

189. Total No. of students enrolled in the school? : 18

190. Total No. of students covered under Mid Day Meal Scheme :  
18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Best quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes doctor

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

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?

Trained by DIET KULGAM

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

20

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Good effect

10(ii). What are the mechanisms for monitoring the scheme?

ZEPO Monitors weekly

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602604

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS Lammer

Type of School : Middle

Name of School : Govt Middle School Hallan

191. Total No. of students enrolled in the school? : 132

192. Total No. of students covered under Mid Day Meal Scheme :  
132

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?

Self picking

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By supervision

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Checking.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes.

3(vii). Are eggs, fruits etc. being served and how frequently?

Eggs, once in a month

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by Head of school

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes for both

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Pakka kitchen. Length=16feet. Breadth=8feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Cooked in school kitchen

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 6

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes. A veranda 30 by 6feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## Training by department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Malik Asif. In charge mdm

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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.

Ye. It has been initiated by the department.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No. Not known

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Arranging parent teacher and VEC meetings. Positive

10(ii). What are the mechanisms for monitoring the scheme?

Supervision by departmental officials and vecs

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200605401

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Kodar

Type of School : Middle

Name of School : GMS Chanderkoot

193. Total No. of students enrolled in the school? : 27

194. 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?

Fairprice 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?

Transporting charges from ZEO Office

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Excellent

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

700

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

ZEO.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes surprise visits by ZEO

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headteacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. 10/14

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 2 10l

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 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes 36/5

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

SMC good

10(ii). What are the mechanisms for monitoring the scheme?

Zonal visits

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602307

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC :

Type of School : Primary

Name of School : Govt primary school janpora shahoo

195. Total No. of students enrolled in the school? : 42

196. 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?

Transport arrangements

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

One

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 one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

Yes

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii)

cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

### Zonal education officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

### Organising awareness programme in this regard

10(ii). What are the mechanisms for monitoring the scheme?

### Regular inspection

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601001

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Ms kanchloo

Type of School : Middle

Name of School : Govt BMS Hergam Razloo

197. Total No. of students enrolled in the school? : 67

198. Total No. of students covered under Mid Day Meal Scheme :  
61

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

daily checking mdm.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO ,yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, By headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

No

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

No

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 15×8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2 ,cylindrical with radius 1ft.& height 4ft.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

30 utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

helpers engaged by edu. Dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

meeting with parents

10(ii). What are the mechanisms for monitoring the scheme?

Daily based monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602703

Province : Kashmir

Block of District : Pahaioo

School Educational Zone : DEV SAR

CRC : GM/s Lammer

Type of School : Primary

Name of School : P/S Hilmatroo

199. Total No. of students enrolled in the school? : 42

200. Total No. of students covered under Mid Day Meal Scheme :  
42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Head load(2kms)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

excellent

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By Weight.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Concern C.E.O

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

by manual

3(vii). Are eggs, fruits etc. being served and how frequently?

Twice in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

By teacher and VEC'S

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes(10×6)

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What 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 two bins(100kg)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

6(5liters)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

no

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

no

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes Veranda(30×6)

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

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?

Supervision

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

2

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

C.E.O.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

nil

10(ii). What are the mechanisms for monitoring the scheme?

By the supervision of zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602804

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Devsar

Type of School : Middle

Name of School : Govt. Middle School Tassar

201. Total No. of students enrolled in the school? : 96

202. Total No. of students covered under Mid Day Meal Scheme :  
96

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Yes

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450.7

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per MDM MENU.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zonal Education Officer/yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

By inspection of inspecting team

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes..once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Not applicable

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Partially pucca 13feet by 9 feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

## No. Kitchen is in the school premisses

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 steel bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1 10liters & 1 20 liter

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Head teacher along his staff

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO as per SSA norms

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Not applicable

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Once in a Month

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parental meetings are held in school in this regard. Satisfactory

10(ii). What are the mechanisms for monitoring the scheme?

Guide lines issued by Concerned ZEO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603703

Province : Kashmir

Block of District : DEV SAR

School Educational Zone : DEV SAR

CRC : NISAR AHMAD

Type of School : Middle

Name of School : GMS / CHECK - I - KOTWAL

203. Total No. of students enrolled in the school? : 35

204. 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?

by meand of transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Maggj & BISCUIT

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

100

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

by boiling.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Deptt . knows

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

as per menu

3(vii). Are eggs, fruits etc. being served and how frequently?

once in 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?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes , Tr. I / C & HOI

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes , 4×4 Tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 03, 5kg. pressure cooker . Pan . 8kg pot for rice

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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Before preparing meals, advice cooks to clean hands and cut their nails.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?  
occasionally

7(i). Details of orienting teachers regarding their role in the scheme?  
give them instructions

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Occasionally

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Good

10(ii). What are the mechanisms for monitoring the scheme?

Departmental officers

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEVSAR

SNO : 1

UDISE Code of School : 1200603202

Province : Kashmir

Block of District : DEVSAR

School Educational Zone : DEVSAR

CRC : G M/s ZUNGALPORA

Type of School : Middle

Name of School : GOVT. GIRLS MIDDLE SCHOOL

205. Total No. of students enrolled in the school? : 60

206. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

7350

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO OFFICE & Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes as per menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headmaster & in charge tr. 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.

12feets x 18 feets

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

3 plastic drums

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

15 numbers

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.

3 numbers

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

15x 6 & 15 x10 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

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?

No

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

3

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

Nil

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

## ZEO OFFICE

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Satisfactory

10(ii). What are the mechanisms for monitoring the scheme?

Govt.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School :

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor Mohmmad Shah

Type of School : Primary

Name of School : PS Sulaimanpora

207. Total No. of students enrolled in the school? : 3

208. Total No. of students covered under Mid Day Meal Scheme :  
61

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Yes

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

500

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO Devsar

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

## Science tr.

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Boiled

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Bunting pressure cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Bowls

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.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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?

ZEO Devsar

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

Not aware

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Not aware

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601005

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : MS kanchloo kund

Type of School : Primary

Name of School : Govt PS makdampora Razloo

209. Total No. of students enrolled in the school? : 24

210. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Daily based monitoring.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zeo

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

No

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

No

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 2 buntans

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

NA

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged by zeo

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meetings with Parents

10(ii). What are the mechanisms for monitoring the scheme?

Daily monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603601

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Ms nowpora

Type of School : Middle

Name of School : GMS Malipora

211. Total No. of students enrolled in the school? : 36

212. Total No. of students covered under Mid Day Meal Scheme :  
36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

auto rikshaw

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

good

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

600

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No systematize.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Z E o/yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

Once in 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?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes by headmaster

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes by concerned headmaster

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca kitchen dimensions

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

not aware

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

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 one for one children

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes only one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes veranda only 40 by 7 dimensionally

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan devised

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes weekly

7(i). Details of orienting teachers regarding their role in the scheme?

not aware

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes about hygiene

8(i). Who is cooking the meal? (Please 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.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

z e o no

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

not aware

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

no

10(ii). What are the mechanisms for monitoring the scheme?

not aware

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200605002

Province : Kashmir

Block of District : Kulgam

School Educational Zone : DEV SAR

CRC : Masood Ahmad

Type of School : Middle

Name of School : Govt.middle school Bonigam

213. Total No. of students enrolled in the school? : 74

214. Total No. of students covered under Mid Day Meal Scheme :  
5847

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Food 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?

Food grains are transported by automobile .

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By serving just after cooking .

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No system ..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO.yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

By menu.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes.twice 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes.By teachers .

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen only.11/9

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes.01

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes.05

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda

5(xi). Nature of fuel being used (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?

Arrangement and supervision

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Ye

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/Helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO.By issuing appointment orders.No accountability .No.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local 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?

ZEO monitors the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604301

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nowpora

Type of School : High School

Name of School : Govt High School Akhran

215. Total No. of students enrolled in the school? : 49

216. Total No. of students covered under Mid Day Meal Scheme :  
10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

We arrange a load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

proper monitoring

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

700

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

proper monitoring.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca10feet6feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Heamaster checks the quality of food

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

01 bin plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes.5litere,10 litere etc total 8

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 01

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

tap water yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

veranda15feet and 6 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas chulha

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

Zahoor ahmad bhat genral line teacher

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook name.Dilshada Akhter resident of Akhran

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parent meetings at school

10(ii). What are the mechanisms for monitoring the scheme?

inspections

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602205

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC :

Type of School : Primary

Name of School : Govt primary school game mohalla Qdevsar

217. Total No. of students enrolled in the school? : 8

218. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair 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?

Transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1

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) ?

15

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.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

### Zonal education officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Yes

10(ii). What are the mechanisms for monitoring the scheme?

### Inspection

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DEVSAR

SNO : 1

UDISE Code of School : 1200602706

Province : Kashmir

Block of District : Phaloo

School Educational Zone : DEVSAR

CRC :

Type of School : Primary

Name of School : PS Gujermarg Akhal

219. Total No. of students enrolled in the school? : 20

220. 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?

Depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

On horse to school

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Self checking

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

23

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Byself.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Higher authority.yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Non

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

20 glass plate

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 temporary

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Cooks own dinning room is available

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas was fully damaged and no funds issued for that

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Through training by concerned experts

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Ret

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NGOs are not involved..yes selection is made as per the mdm scheme

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO.on the bases of land which is provided for school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Not

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Involve the seprate wing for cooking meals and engage experts to cook meals for children..the effect wii be .....it would overcome the extraburden of teachers and the children can learn more.

10(ii). What are the mechanisms for monitoring the scheme?

Hihet authoreties through links

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604603

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nisar Ahmad Mir

Type of School : Primary

Name of School : Govt SSA P/S Peerpora Nowpora

221. Total No. of students enrolled in the school? : 19

222. Total No. of students covered under Mid Day Meal Scheme :  
19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through local food distributors

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Through checkings and inspections

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

550

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By planning weekly MDM menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes headmaster &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.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

None

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Traditional method of firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Due to non availability of kitchen shed and gas cylinder

6(i). Details of plan to train teachers and organizers/cooks/helpers?

### Zone based

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

### Orientation programmes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

### Cooks engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO on basis of headmaster proposal

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Monthly checkings/ positive

10(ii). What are the mechanisms for monitoring the scheme?

Zone based

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 120605404

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC :

Type of School : Primary

Name of School : PS Pajan

223. Total No. of students enrolled in the school? : 15

224. 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?

Private transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

NA

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NA.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head-teacher and MDM Incharge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Head-teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, MDM incharge

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 4

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 30

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 based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Yes

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

NA

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601301

Province : Kashmir

Block of District : Waltingoo

School Educational Zone : DEV SAR

CRC : Kanchloo

Type of School : Primary

Name of School : Govt PS chekiwazoo

225. Total No. of students enrolled in the school? : 9

226. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI waripora

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By checking the items before being lifted

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Menu provided by the department.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Department... Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes.... By following menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes... Once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

By Head of the institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

No

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes.. 10x14

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes.... 6

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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.... 16x10

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas stove

5(xii). Reason for not using gas based cooking and proposal to convert.

Not applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Montly meetings

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No....

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Constitution of VECs..... Monitoring helps in maitning quality

10(ii). What are the mechanisms for monitoring the scheme?

Nil

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602201

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC :

Type of School : Middle

Name of School : Middle school Qusba Devsar

227. Total No. of students enrolled in the school? : 60

228. 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?

Transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

VEC members

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Only pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

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 4 no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas chullhas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

#### Helpers engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

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.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 120060209

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Gms lamer

Type of School : Middle

Name of School : GMS Brinal

229. Total No. of students enrolled in the school? : 81

230. Total No. of students covered under Mid Day Meal Scheme :  
81

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carear

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

1.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes..by crp

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

No

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes tin bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Lpg

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Initiated

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

2

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

3

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Yes..the concerned zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Good

10(ii). What are the mechanisms for monitoring the scheme?

Inspection by vecs.parents

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604903

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Masroor Gull

Type of School : Primary

Name of School : Govt.Primary School Bombipora Baihama

231. Total No. of students enrolled in the school? : 56

232. 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?

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Head of school & VEC

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head of institution, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Sarpanch & VEC

3(vi). Is there any standard prescription to include minimum quantity of

vegetables, dal /lentils? How its implementation is ensured?

As per Menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Once in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, Head of School & VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

01, tin bin

5(iii). What measures, if any, are being adopted to test and ensure

quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

01 tin bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4

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.

2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5by 40 varanda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and

Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please 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.

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.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

## Edu department

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602611

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : Shahjahan Akbar

Type of School : Primary

Name of School : P/s Arward lammer

233. Total No. of students enrolled in the school? : 53

234. Total No. of students covered under Mid Day Meal Scheme :  
53

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Private transport

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

100

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Yes.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zeo /yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

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 04

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.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

1/2/2001

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Steps taken by us

10(ii). What are the mechanisms for monitoring the scheme?

Zeo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600302

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Imtiyaz Ahmad Bhat

Type of School : Middle

Name of School : Govt.MS Mirasinala

235. Total No. of students enrolled in the school? : 99

236. Total No. of students covered under Mid Day Meal Scheme :  
99

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Through Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

600

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

School Head yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes School Head VEC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

No!

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes but register entry is not maintained ye

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 15/12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Ate themselves

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes sufficient

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes 63ft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Lpg gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii)

cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

To see quality of food

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604309

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nowpora

Type of School : Primary

Name of School : P/S Ganie Pora

237. Total No. of students enrolled in the school? : 8

238. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FPS

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labouring

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By inspection

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By inspection.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Higher ups. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes.By

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes.Twice in 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes.teachers/VECs

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes.20mts.two minutes.in good and eatable condition.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

By tastings

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. One

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes. 15x4.5f

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

It hasn't been provided yet.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VECs.yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Monthly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

Inspection

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603009

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Zangalpora

Type of School : Middle

Name of School : Middle school kilam Detached

239. Total No. of students enrolled in the school? : 35

240. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

LPG

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Anganwadi centre

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes.VEC members

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Not available.in a separate class room

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Just prepared in separate room

5(iii). What measures, if any, are being adopted to test and ensure

quality and quantity of food in case food is procured from a centralized kitchen?

Kitchen shed is not available

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,08,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes.40 plates.02 pressure cooker.02 bunton.spoons40.glasses 40etc

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.

Noyed

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes.15/15

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Already trained

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N.A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook 01

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO.no

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600202

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Govt GMS Nowbugh

Type of School : Middle

Name of School : Govt Middle School NigeenporaNard

241. Total No. of students enrolled in the school? : 81

242. Total No. of students covered under Mid Day Meal Scheme :  
81

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Maintaining hygiene and adhering to the principles of cooking to ensure the maintenance of nutrients.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

6

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Getting nutritional value of various food items checked and verified from books of science..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO,yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes.

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, cooking is done under the supervision of an expert teacher.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, as per prescription of menu.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, by incharge MDM and head of the institution.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes.

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the

school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG.

5(xii). Reason for not using gas based cooking and proposal to

convert.

Not applicable.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes.

7(i). Details of orienting teachers regarding their role in the scheme?  
Assigning them the responsibility of supervising the processes of procuring, cooking and serving the meals to the children.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes.

8(i). Who is cooking the meal? (Please 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.

No.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO, names suggested by VEC.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No. beyond the competence of school head.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Soliciting the cooperation of gram Panchayat and hopefully it would be a fruitful endeavour.

10(ii). What are the mechanisms for monitoring the scheme?

Periodic inspections by the experts.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No.

11(i). Whether evaluation through external agency(s) commissioned?  
If yes, what are the parameters of the study?

No.

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602615

Province : Kashmir

Block of District : Pahaloo

School Educational Zone : DEV SAR

CRC : GMS LAMMER

Type of School : Primary

Name of School : PS JAIBAL

243. Total No. of students enrolled in the school? : 36

244. Total No. of students covered under Mid Day Meal Scheme :  
36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Private vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By Headmaster, SMC, PTA, and by following menu.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By inspecting teams from zonal and District level..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster, teacher SMC. Displayed.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Zonal level officers.

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes.

3(vii). Are eggs, fruits etc. being served and how frequently?

Once 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. Task force.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1.

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) ?

Some

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NA.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NA.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood.

5(xii). Reason for not using gas based cooking and proposal to convert.

Not available.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Training.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes.

7(i). Details of orienting teachers regarding their role in the scheme?

Providing vital role.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

Initiated.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NA.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meetings.

10(ii). What are the mechanisms for monitoring the scheme?

Officers from department monitoring.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA.



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 120061011

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Devsar

Type of School : Middle

Name of School : Govt boys middle school hakradan

245. Total No. of students enrolled in the school? : 57

246. Total No. of students covered under Mid Day Meal Scheme :  
57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fci

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

500

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Good system.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes HM of concern school

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooke

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned zero

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602603

Province : Kashmir

Block of District : Pahaloo

School Educational Zone : DEV SAR

CRC : GMS Lammer

Type of School : Middle

Name of School : MS Koolynard

247. Total No. of students enrolled in the school? : 102

248. 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?

Private Vehicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By Headmaster Teacher SMC

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Zonal and District Officers..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Weekly menu already received from Zonal Office. It is displayed.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

**Yes. District and Zonal inspectors.**

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

**Yes. As per guidelines.**

3(vii). Are eggs, fruits etc. being served and how frequently?

**Yes. Once 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?

**Option 1**

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

**Yes. Headmaster Teachers SMC and ZEO.**

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

**Yes.**

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

**Yes.**

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

**Yes.**

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

**Pucca kitchen.**

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 2 tin bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 06

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Some.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NA.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based.

5(xii). Reason for not using gas based cooking and proposal to convert.

NA.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Initiated.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes.

7(i). Details of orienting teachers regarding their role in the scheme?

Playing a pivotal role.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA.

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.

Initiated.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NA.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meetings are frequently held.

10(ii). What are the mechanisms for monitoring the scheme?

District level and Zonal level teams monitoring.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA.



# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 63004

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Kadoora

Type of School : Middle

Name of School : M s dangerpora kilam

249. Total No. of students enrolled in the school? : 37

250. Total No. of students covered under Mid Day Meal Scheme :  
37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

5kg

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

500

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Good.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

By ZE o yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes frequently

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by VECs

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2 tin 4feet long

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Nod

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varanda 60by5

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

### Cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Good

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

15

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

Yes

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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

By ZEOs

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Not

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

To monitor the school

10(ii). What are the mechanisms for monitoring the scheme?

Frequently visit schools

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Good

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600104

Province : Kashmir

Block of District : Kulgam

School Educational Zone : DEV SAR

CRC : Nowbug

Type of School : Primary

Name of School : Govt. Primary school halnoo kund

251. Total No. of students enrolled in the school? : 20

252. Total No. of students covered under Mid Day Meal Scheme :  
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Official.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head master yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

No

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

8-Dec

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5mts

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Cleanliness

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

One number (size 1.5/3)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5lt pressure cooker 1 number bunton 10lt 1number plates 15 numbers glass 10numbers

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plates and glasses only

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

One

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

20/3feet

5(xi). Nature of fuel being used (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?

Self trained

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Monitoring

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Government

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local 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?

Headmaster , vec members

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604201

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Kodder

Type of School : Middle

Name of School : M/S Zaipora

253. Total No. of students enrolled in the school? : 39

254. 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?

CAPD

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

capd

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and in charge mdm.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes,by MDM committee

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by MDM committee and SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes ,1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 16

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes,1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

By experts

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware mdm

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 12006003

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Kodder

Type of School : Primary

Name of School : Govt primary school Zangalpora Agroo

255. Total No. of students enrolled in the school? : 26

256. Total No. of students covered under Mid Day Meal Scheme :

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?

Motor veicle

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned?  
If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602201

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC :

Type of School : Primary

Name of School : Govt primary school wangam devsar

257. Total No. of students enrolled in the school? : 3

258. Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

**Pucca kitchen cum store**

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

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.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc.

oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

### Zonal education officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 63004

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Noor mohammad

Type of School : Middle

Name of School : Middle School Dangerpora kailam

259. Total No. of students enrolled in the school? : 37

260. Total No. of students covered under Mid Day Meal Scheme :  
37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Best quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

500

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

SMC.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Zeo

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

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 based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Diet kulgam

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Nothing

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks by the dept

8(ii). Where NGOs are involved, it may 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Vlc

10(ii). What are the mechanisms for monitoring the scheme?

Vlc

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604302

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nowpora

Type of School : Middle

Name of School : Middle School Akhran

261. Total No. of students enrolled in the school? : 27

262. 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?

Yes

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Self donation

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Proper supervision.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster. Yes menu displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

All staff

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

ZEO / ZRC / VEC / Staff

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Yes

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) ?

No

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 based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

As per guidelines issued by higherups.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Supervision

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/ helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Yes

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Good

10(ii). What are the mechanisms for monitoring the scheme?

Daily and rotation based

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Yes

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School :

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : GM's noubugh

Type of School : Primary

Name of School : Government PS Bhatipora kraloo

263. Total No. of students enrolled in the school? : 60

264. Total No. of students covered under Mid Day Meal Scheme :  
60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fci

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

By laboures

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By MDM incharge

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By diet chart.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

By education department

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes MDM incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5 minutes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 120600102

Province : Kashmir

Block of District : Kund

School Educational Zone : DEV SAR

CRC : Ms nowbug

Type of School : Middle

Name of School : Ms waltengonard

265. Total No. of students enrolled in the school? : 89

266. Total No. of students covered under Mid Day Meal Scheme :  
89

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

From a 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?

As per menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

79

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Ye

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Mdm menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

By headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes by headmaster

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes by headmaster

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 3,steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

3/pots

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Veranda ,20\*6

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Lpg

5(xii). Reason for not using gas based cooking and proposal to convert.

Non

6(i). Details of plan to train teachers and organizers/cooks/helpers?

By tranie

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes smc

7(i). Details of orienting teachers regarding their role in the scheme?

To provide good meal

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Three cooks by department

8(ii). Where NGOs are involved, it may 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Department accountable through headmaster

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Weekly parent meet to provide quality food

10(ii). What are the mechanisms for monitoring the scheme?

Every day two to three smc members visit the kitchen in order to provide the quality meal

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not till now



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602005

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Masroor Gull

Type of School : Primary

Name of School : Govt primary school Nai basti churat

267. Total No. of students enrolled in the school? : 48

268. 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?

By labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Good

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

10

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes after every Friday

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4

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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

No

6(i). Details of plan to train teachers and organizers/cooks/helpers?

## By training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

5

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Headmaster

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No

10(ii). What are the mechanisms for monitoring the scheme?

By checking

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602005

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Shahjahan

Type of School : Primary

Name of School : P/S Naibasti churat

269. Total No. of students enrolled in the school? : 48

270. 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?

Yes

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Yes

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Smc

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 12×12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Kitchen Is Attached With School

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

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.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

3

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Positive

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600101

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nowbugh

Type of School : High School

Name of School : Govt high school waltingoo

271. Total No. of students enrolled in the school? : 95

272. 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?

Fcl

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Cooking we use labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

30

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge teacher MDM yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

Not fruit but fresh vegetables

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Concerned headmaster v e c chairman

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Not separate store

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

There is not any distance from kitchen to school building

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Not sufficient

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.

By served the compartment of school building

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan set for the tarning in regards with cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes v e c and smcs

7(i). Details of orienting teachers regarding their role in the scheme?

The teacher active role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

20

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

By the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned z e o

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No

10(ii). What are the mechanisms for monitoring the scheme?

Yes

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604102

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : kodder

Type of School : Primary

Name of School : Govt.primary school takiya banghall

273. Total No. of students enrolled in the school? : 24

274. 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?

supply is taken from 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?

Manual

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By following the proper menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

500

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No device available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head of the school is planning the menu which is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Not available

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, once 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, by head of the school

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

kitchen no available

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Kitchen not available

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 no. tin drum

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, a 2 no. Utensils having a capacity of 5 litres each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

only plates available

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

no

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes a verandah of 20×5 sq ft

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Gas available

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No detail

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

No teacher is oriented in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please 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.

Not involved

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

department engaged the cook on the basis of need under proper norms

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Not available

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Gram panchayats should involve to supervise the daily preparation of meals

10(ii). What are the mechanisms for monitoring the scheme?

Daily supervision

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEVSAR

SNO : 1

UDISE Code of School : 1200600304

Province : Kashmir

Block of District : Kund

School Educational Zone : DEVSAR

CRC : Kund

Type of School : Primary

Name of School : Govt PS Bhatipora

275. Total No. of students enrolled in the school? : 55

276. 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?

Yes fci

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

By labours

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

400

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Yes.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

School Head yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Ensured by incharge mdm

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

1 small

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) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Ye

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Yes

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200601504

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS. Chowgam

Type of School : Middle

Name of School : GMS. sopat

277. Total No. of students enrolled in the school? : 36

278. Total No. of students covered under Mid Day Meal Scheme :  
36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fci ration depo .

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Teacher incharge accompany labourers.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Day wise menu is followed

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Vegetables, Dal, eggs etc are included in the menu..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes weekly menu is followed.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes once 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes school level committee.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen 10 by 8 feet .

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not needed

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 3 or 4

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2 pressure cookers, 2 bunton, 3 small pots 1 bucket, 2 big pots etc

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes 40 plates, 40 glasses and 20 bowls

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes verandah 45 by 6 feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Teacher in charges are some times instructed by zonal level .

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision? VECs, as well as Panchyat members are some times to supervise the implementation of the scheme.

7(i). Details of orienting teachers regarding their role in the scheme? Teacher incharges are sometimes instructed by zonal level.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Meeting are conducted with representatives and panchayat member's of the village for supervision.

10(ii). What are the mechanisms for monitoring the scheme?

CEO ,ZEO and school representative .

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No



1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200605701

Province : Kashmir

Block of District : Desar

School Educational Zone : DEV SAR

CRC : Kodder

Type of School : Primary

Name of School : P/S Gundpeth

279. Total No. of students enrolled in the school? : 14

280. 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?

Capd

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Capd

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Mdm committee.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes mdm committee and teachers

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Guide the cooks

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

They are made aware about the scheme

10(ii). What are the mechanisms for monitoring the scheme?

MDM committee and Teachers supervision

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200604802

Province : Kashmir

Block of District : Devsat

School Educational Zone : DEV SAR

CRC : Kadoora

Type of School : Primary

Name of School : Govt.Primary School Danthiry

281. Total No. of students enrolled in the school? : 15

282. 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?

On wheelcart

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By choosing nutrient rich food.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

100

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By selecting rich energy grains and vegetables.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

CEO,ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes,by purchasing the food items at cheapest food shops.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by headmaster and MDM incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes,13 by 8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Rice bins 1 no of big size,made of tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Plates 20 no, glasses 15 no, rice bowl 2no, gas cylinder 1 no,gassovent 1 no.

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.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes,veranda. 16 by 4

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

No reason

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Cook gets training once in a year

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Mohd Yousuf Shah

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook 1 no

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Yes

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Headmaster, they are appointed by seeing their expertness in cooking. they are accountable before the headmaster and MDM incharge.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By framing a vec committee with the involvement of local parents. Satisfactory effect.

10(ii). What are the mechanisms for monitoring the scheme?

The scheme is monitored regularly by zeo and CEO.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No.

1 MID-DAY Meal Data of Chief Education Office, Kulgam  
Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603404

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : kadoora

Type of School : Primary

Name of School : Primary school shaipora.

283. Total No. of students enrolled in the school? : 23

284. 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?  
from 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?

on wheelcart

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by choosing energy rich food.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

100

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

by analysing nutrient value of food grains..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ceo.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes.

3(vii). Are eggs, fruits etc. being served and how frequently?

yes..but not frequently.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by headmaster.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca kitcjen14 by 6 in length and width.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes....one big rice bin of plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes....plates 25...rice bowls 2 no...glasses 24 ....gas cylinder and gas oven 1 no each.....

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...2 no.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes veranda 17 by 4 in length and width.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

no reson

6(i). Details of plan to train teachers and organizers/cooks/helpers?

cook gets training at ceos level once in a year.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes...

7(i). Details of orienting teachers regarding their role in the scheme?  
jyoti raina.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

yes.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

by headmaster. .

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

by framing vec committee.

10(ii). What are the mechanisms for monitoring the scheme?

to check the quality of mdm by vec members framed at village level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no.



# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200600402

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Nowbugh

Type of School : Primary

Name of School : Govt.Primary School Pachgam

285. Total No. of students enrolled in the school? : 25

286. 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?

supply is taken from 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?

food taken in close bags to avoid any moisture

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By observing health of students

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

by observing health of students.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEPO. yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes. by following the mene

3(vii). Are eggs, fruits etc. being served and how frequently?

yes. twice 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?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes. By head teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

yes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

by checking taste of food by Head teacher

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes. one small plastic bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes 13 plates only

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

traditional fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

gas chulla and cylinder not provided

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

no

7(i). Details of orienting teachers regarding their role in the scheme?

no

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

dist.yes. monthly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

no

10(ii). What are the mechanisms for monitoring the scheme?

no

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200603205

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : GMS ZUNGALPORA

Type of School : Primary

Name of School : Boys primary school zungalpora

287. Total No. of students enrolled in the school? : 5

288. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are weigh properly and transported by labourer and then stored in countainers.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Physically and then through tasting.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Calculation.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Educational Zone

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the

programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Sometimes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by head of the school

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

School is clubbed with Middle school zungalpora and so using their kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

It is within school permises

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

It is kept in clean containers.

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.4

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.

No dining room

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

No

7(i). Details of orienting teachers regarding their role in the scheme?

Na

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

2

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

0

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

Zone :-DEV SAR

SNO : 1

UDISE Code of School : 6012002004

Province : Kashmir

Block of District : Devsar

School Educational Zone : DEV SAR

CRC : Gms chowgam

Type of School : Primary

Name of School : Gps kralchak

289. Total No. of students enrolled in the school? : 23

290. 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?

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid

day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash

facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?



# 1 MID-DAY Meal Data of Chief Education Office, Kulgam Jammu and Kashmir

## Zone :-DEV SAR

SNO : 1

UDISE Code of School : 1200602306

Province : Kashmir

Block of District : Pahloo

School Educational Zone : DEV SAR

CRC : GMS Devser

Type of School : Primary

Name of School : Govt.primary school purnipath sachan

291. Total No. of students enrolled in the school? : 7

292. Total No. of students covered under Mid Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The head teachers checks the quality and quantity of food regularly

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Zone ,yes weekly menu is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, by head teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

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,3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please 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.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Vecs and head tr.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

They check the quality and quantity of food

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

