

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

Zone :-GANDERBAL

SNO : 1

UDISE Code of School :01191100101

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Pr. Up Pr. and Secondary Only

Name of School BHS ARCH

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.)

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 2

UDISE Code of School :01191100103

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary with Upper Primary

Name of School BMS BOBSIPORA

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

4.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/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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?

At school level

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3

UDISE Code of School :01191100104

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary

Name of School GPS DATHKANTH

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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).

No

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

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 4

UDISE Code of School :01191100105

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary with Upper Primary

Name of School GMS MALAPORA

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables, dal, eggs etc.

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?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables, dal, eggs 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?

Yes, by concerned HM/VEC members/Parents

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

whom?

Yes, by concerned HM/VEC members/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes, by the cook and the teacher incharge MDM. MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 5

UDISE Code of School :01191100301

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary with Upper Primary

Name of School BMS MIRPORA

9.Total No. of students enrolled in the school? : 83

10. Total No. of students covered under Mid Day Meal Scheme : 83

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned HM/VEC members/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes, by the cook and the teacher incharge MDM. MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 6

UDISE Code of School :01191100304

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary

Name of School PS BANJAR BASTI GUTLIBAGH

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 7

UDISE Code of School :01191100306

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary

Name of School ASTAN MOHALLA GOTLIBAGH

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

14. Total No. of students covered under Mid Day Meal Scheme : 0

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

[Fair price shop/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?

[Local transport by I/c MDM \(Teacher\)](#)

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

[By physical examination](#)

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebbers/Parents

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

Yes,by concerned HM/VEC memebbers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

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

NO

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

0

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

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 8

UDISE Code of School :01191100401

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary with Upper Primary

Name of School BMS BUDERKUND

15. Total No. of students enrolled in the school? : 72

16. Total No. of students covered under Mid Day Meal Scheme : 72

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 9

UDISE Code of School :01191100402

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary

Name of School MPS GUJJAR BASTI BEEB SAHiB

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables, dal, eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables, dal, eggs 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?

Yes, by concerned HM/VEC members/Parents

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

whom?

Yes, by concerned HM/VEC members/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes, by the cook and the teacher incharge MDM. MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 1 0

UDISE Code of School :01191100403

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary

Name of School MPS DEDREMBAGH

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

20. Total No. of students covered under Mid Day Meal Scheme : 0

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebbers/Parents

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

Yes,by concerned HM/VEC memebbers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

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

NO

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

0

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

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 1 1

UDISE Code of School :01191100501

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary with Upper Primary

Name of School GMS CHUNDINA

21. Total No. of students enrolled in the school? : 50

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 1 2

UDISE Code of School :01191100502

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School MPS PATIPOIKHUN

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

24. Total No. of students covered under Mid Day Meal Scheme : 13

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 1 3

UDISE Code of School :01191100504

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School BPS CHUNDINA

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 14

UDISE Code of School :01191100601

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Pr. Up Pr. and Secondary Only

Name of School BHS DAGAPORA

27. Total No. of students enrolled in the school? : 48

28. 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/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 1 5

UDISE Code of School :01191100602

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School MPS MIRPORA DAGAPORA

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

30. 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/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 1 6

UDISE Code of School :01191100604

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School PS SHEIKH MOHALLA DAGAPORA

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

32. 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/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 17

UDISE Code of School :01191100701

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary with Upper Primary

Name of School BMS DAREND

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 18

UDISE Code of School :01191100702

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary

Name of School GPS DAREND

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

36. 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/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 19

UDISE Code of School :01191100703

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary

Name of School MPS DAREND BALA

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

38. 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/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

Nno

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

No

5(iii). What 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, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 2 0

UDISE Code of School :01191100801

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School MPS PATI DEVPORA

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 2 1

UDISE Code of School :01191100901

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary with Upper Primary

Name of School BMS GADOORA

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 2 2

UDISE Code of School :01191100903

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School PS AHANGER MOHALLA GADOORA

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

44. 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/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 2 3

UDISE Code of School :01191100904

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School PS SONWAR COLONY GADOORA

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

46. Total No. of students covered under Mid Day Meal Scheme : 31

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 2 4

UDISE Code of School :01191101001

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Pr. Up Pr. and Secondary Only

Name of School BHS GOGJI GUND

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

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

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

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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 2 5

UDISE Code of School :01191101101

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Upper Pr. and Secondary

Name of School BHS GOTLIBAGH

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 2 6

UDISE Code of School :01191101102

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary with Upper Primary

Name of School GMS GOTLIBAGH

51. Total No. of students enrolled in the school? : 67

52. 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?

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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 27

UDISE Code of School :01191101103

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary with Upper Primary

Name of School GMS BABA WAYIL

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

54. 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/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 2 8

UDISE Code of School :01191101104

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary with Upper Primary

Name of School MS WAYIL WODAR

55. Total No. of students enrolled in the school? : 184

56. Total No. of students covered under Mid Day Meal Scheme : 184

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

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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 29

UDISE Code of School :01191101105

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary

Name of School MPS HYDERMAIDAN

57. Total No. of students enrolled in the school? : 81

58. 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?

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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3 0

UDISE Code of School :01191101106

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary with Upper Primary

Name of School GMS WAYIL

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3 1

UDISE Code of School :01191101107

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary with Upper Primary

Name of School GMS CHANHAR

61. Total No. of students enrolled in the school? : 562

62. Total No. of students covered under Mid Day Meal Scheme : 562

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

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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3 2

UDISE Code of School :01191101108

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary

Name of School GPS WAYIL

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

64. Total No. of students covered under Mid Day Meal Scheme : 13

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

[Fair price shop/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?

[Local transport by I/c MDM \(Teacher\)](#)

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

[By physical examination](#)

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3 3

UDISE Code of School :01191101111

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary

Name of School PS SAHI PORA

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

66. Total No. of students covered under Mid Day Meal Scheme : 11

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

[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?

[Local transport by I/c MDM \(Teacher\)](#)

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

[By physical examination](#)

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3 4

UDISE Code of School :01191101113

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary

Name of School PS BABA WAYIL BALLA

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

68. Total No. of students covered under Mid Day Meal Scheme : 31

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

[Fair price shop/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?

[Local transport by I/c MDM \(Teacher\)](#)

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

[By physical examination](#)

3(ii). How is the calorific value (450 calories and 12 gms. of protein

to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebbers/Parents

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

Yes,by concerned HM/VEC memebbers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3 5

UDISE Code of School :01191101114

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary

Name of School PS WAYIL WOODER BALLA

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

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

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3 6

UDISE Code of School :01191101115

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary

Name of School PS PARRAY MOHALLA WAYIL BALLA

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

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

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

[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?

[Local transport by I/c MDM \(Teacher\)](#)

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

[By physical examination](#)

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is manintained by the teacher incharge MDM 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.

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

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

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3 7

UDISE Code of School :01191101116

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary

Name of School PS CHANHAR BALLA

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

74. 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/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

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

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

their number and size.

Yes, as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 3 8

UDISE Code of School :01191101117

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary

Name of School PS NAQASHBAND MOHALLA

75. Total No. of students enrolled in the school? : 80

76. Total No. of students covered under Mid Day Meal Scheme : 80

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is manintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 39

UDISE Code of School :01191101118

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS MIRPORA

Type of School : Primary

Name of School PS CHAN MOHALLA

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

78. Total No. of students covered under Mid Day Meal Scheme : 31

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

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

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

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

Yes,as per enrollment

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.

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

cooking gas/fuel

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

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

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

Yes

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

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

No

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

Yes

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

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

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

1000/- per month

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

At CEO 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?

State 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 have been formulated at school levels for the same

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?

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

Zone :-GANDERBAL

SNO : 4 0

UDISE Code of School :01191101301

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary with Upper Primary

Name of School MS GUNDI REHMAN

79. Total No. of students enrolled in the school? : 59

80. Total No. of students covered under Mid Day Meal Scheme : 59

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

Fair price shop/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?

Local transport by I/c MDM (Teacher)

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

By physical examination

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

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

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

Test check of Meals by any official/parent half an hour before serving.

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

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebbers/Parents

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

Yes,by concerned HM/VEC memebbers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

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

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 4 1

UDISE Code of School :01191101401

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary with Upper Primary

Name of School BMS HAKIMGUND

81. Total No. of students enrolled in the school? : 46

82. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 4 2

UDISE Code of School :01191101501

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary with Upper Primary

Name of School BMS HARRAN

83. Total No. of students enrolled in the school? : 63

84. Total No. of students covered under Mid Day Meal Scheme : 63

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 4 3

UDISE Code of School :01191101502

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School GPS HARRAN

85. Total No. of students enrolled in the school? : 10

86. Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 4 4

UDISE Code of School :01191101503

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School MPS TEHLIPORA

87. Total No. of students enrolled in the school? : 8

88. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 4 5

UDISE Code of School :01191101506

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School PS KHUN TULBAGH

89. Total No. of students enrolled in the school? : 35

90. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 4 6

UDISE Code of School :01191101601

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School BPS HATBARA

91. Total No. of students enrolled in the school? : 17

92. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 4 7

UDISE Code of School :01191101602

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary with Upper Primary

Name of School MS SINDHBAL

93. Total No. of students enrolled in the school? : 48

94. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 4 8

UDISE Code of School :01191101603

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School MPS KAMBAYPORA KIRMANABAD

95. Total No. of students enrolled in the school? : 33

96. Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is manintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 4 9

UDISE Code of School :01191101606

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School PS KASTOORIPORA

97. Total No. of students enrolled in the school? : 6

98. Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 0

UDISE Code of School :01191101607

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School PS SHAH MOHALLA SINDHBAL

99. Total No. of students enrolled in the school? : 14

100. Total No. of students covered under Mid Day Meal Scheme :
14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 1

UDISE Code of School :01191101701

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Upper Pr. and Secondary

Name of School BHS KUJJAR

101. Total No. of students enrolled in the school? : 41

102. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 2

UDISE Code of School :01191101702

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School MPS SHEIKHBONI

103. Total No. of students enrolled in the school? : 18

104. Total No. of students covered under Mid Day Meal Scheme :
18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 3

UDISE Code of School :01191101704

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School PS CHANAPORA RAKHI KUJJAR

105. Total No. of students enrolled in the school? : 15

106. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 4

UDISE Code of School :01191101705

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School PS RAKHI HARRAN

107. Total No. of students enrolled in the school? : 6

108. Total No. of students covered under Mid Day Meal Scheme : 6

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 5

UDISE Code of School :01191101706

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School PS TABILPORA KUJJAR

109. Total No. of students enrolled in the school? : 9

110. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 6

UDISE Code of School :01191101707

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School PS KHALIQ ABAD RAKHI HARRAN

111. Total No. of students enrolled in the school? : 24

112. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 7

UDISE Code of School :01191101801

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Pr. Up Pr. and Secondary Only

Name of School HS MALSHAIBAGH

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?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 8

UDISE Code of School :01191101802

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary

Name of School PS PATI MALSHAHIBAGH

115. Total No. of students enrolled in the school? : 9

116. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 5 9

UDISE Code of School :01191101901

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School BPS KACHAN

117. Total No. of students enrolled in the school? : 30

118. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 0

UDISE Code of School :01191102002

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Upper Pr. and Secondary

Name of School BHS NUNAR

119. Total No. of students enrolled in the school? : 4

120. Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 1

UDISE Code of School :01191102003

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary with Upper Primary

Name of School GMS NUNAR

121. Total No. of students enrolled in the school? : 76

122. Total No. of students covered under Mid Day Meal Scheme :
76

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 2

UDISE Code of School :01191102004

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary

Name of School MPS KAWBAGH

123. Total No. of students enrolled in the school? : 9

124. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 3

UDISE Code of School :01191102005

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary

Name of School MPS TAKIYA NUNAR

125. Total No. of students enrolled in the school? : 8

126. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 4

UDISE Code of School :01191102009

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary

Name of School MPS TIKIBAGH

127. Total No. of students enrolled in the school? : 16

128. Total No. of students covered under Mid Day Meal Scheme :
16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 5

UDISE Code of School :01191102011

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary

Name of School CHANA MOHALLA NUNNER

129. Total No. of students enrolled in the school? : 7

130. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 6

UDISE Code of School :01191102101

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School MPS DRARIBAL

131. Total No. of students enrolled in the school? : 0

132. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 7

UDISE Code of School :01191102102

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School PS PEERPORA

133. Total No. of students enrolled in the school? : 11

134. Total No. of students covered under Mid Day Meal Scheme :
11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 8

UDISE Code of School :01191102201

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Upper Pr. and Secondary

Name of School BHS SHALLABUGH

135. Total No. of students enrolled in the school? : 17

136. Total No. of students covered under Mid Day Meal Scheme :
17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 6 9

UDISE Code of School :01191102202

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Pr. Up Pr. and Secondary Only

Name of School GHS SHALLABUGH

137. Total No. of students enrolled in the school? : 174

138. Total No. of students covered under Mid Day Meal Scheme :
174

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 0

UDISE Code of School :01191102203

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School MPS PETHKUNDAL

139. Total No. of students enrolled in the school? : 30

140. Total No. of students covered under Mid Day Meal Scheme :
30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 1

UDISE Code of School :01191102204

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School MPS LAWAY MOHALLA

141. Total No. of students enrolled in the school? : 18

142. Total No. of students covered under Mid Day Meal Scheme :
18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 2

UDISE Code of School :01191102205

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School MPS PARIBAL

143. Total No. of students enrolled in the school? : 44

144. Total No. of students covered under Mid Day Meal Scheme :
44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 3

UDISE Code of School :01191102229

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School PS SAM MOHALLA SHALLABUGH

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?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 4

UDISE Code of School :01191102230

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS GOGJIGUND

Type of School : Primary

Name of School PS SHAH-I-HAMDAN COLONY SHALLABUGH

147. Total No. of students enrolled in the school? : 31

148. Total No. of students covered under Mid Day Meal Scheme :
31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 5

UDISE Code of School :01191102301

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary with Upper Primary

Name of School BMS SERCH CHOWDARY BAGH

149. Total No. of students enrolled in the school? : 35

150. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 6

UDISE Code of School :01191102303

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary

Name of School MPS BATABAGH SERCH

151. Total No. of students enrolled in the school? : 7

152. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 7

UDISE Code of School :01191102304

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary with Upper Primary

Name of School MS HARDUMERDBAGH

153. Total No. of students enrolled in the school? : 81

154. 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?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 8

UDISE Code of School :01191102305

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary

Name of School GPS BANDAYBAGH

155. Total No. of students enrolled in the school? : 0

156. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

[Fair price shop/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?

[Local transport by I/c MDM \(Teacher\)](#)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

[By physical examination](#)

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 7 9

UDISE Code of School :01191102401

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary with Upper Primary

Name of School BMS URPASH

157. Total No. of students enrolled in the school? : 73

158. Total No. of students covered under Mid Day Meal Scheme :
73

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 8 0

UDISE Code of School :01191102402

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Pr. Up Pr. and Secondary Only

Name of School GHS URPASH

159. Total No. of students enrolled in the school? : 74

160. Total No. of students covered under Mid Day Meal Scheme :
74

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 8 1

UDISE Code of School :01191102403

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary with Upper Primary

Name of School BMS CHAPERGUND

161. Total No. of students enrolled in the school? : 29

162. Total No. of students covered under Mid Day Meal Scheme :
29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 8 2

UDISE Code of School :01191102404

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary with Upper Primary

Name of School MS SHAHJINAG

163. Total No. of students enrolled in the school? : 65

164. Total No. of students covered under Mid Day Meal Scheme :
65

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 8 3

UDISE Code of School :01191102405

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary

Name of School MPS JAMIA QADEEM

165. Total No. of students enrolled in the school? : 69

166. Total No. of students covered under Mid Day Meal Scheme :
69

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 8 4

UDISE Code of School :01191102406

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS WAYIL

Type of School : Primary

Name of School PS KHANBASTI URPASH

167. Total No. of students enrolled in the school? : 8

168. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebbers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebbers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 8 5

UDISE Code of School :01191102501

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School PS PATIPORA SALOORA

169. Total No. of students enrolled in the school? : 24

170. Total No. of students covered under Mid Day Meal Scheme :
24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebbers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebbers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 8 6

UDISE Code of School :01191102601

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School MPS HAJAM MOHALLA SALOORA

171. Total No. of students enrolled in the school? : 4

172. Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 87

UDISE Code of School :01191102702

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary with Upper Primary

Name of School BMS SALOORA

173. Total No. of students enrolled in the school? : 18

174. Total No. of students covered under Mid Day Meal Scheme :
18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 8 8

UDISE Code of School :01191102703

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary with Upper Primary

Name of School GMS GANDERBAL

175. Total No. of students enrolled in the school? : 20

176. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 8 9

UDISE Code of School :01191102705

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School MPS KARNAIE MOHALLA

177. Total No. of students enrolled in the school? : 3

178. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 9 0

UDISE Code of School :01191102706

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School BPS BAMLORA

179. Total No. of students enrolled in the school? : 0

180. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 9 1

UDISE Code of School :01191102801

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School GPS BAMLOORA

181. Total No. of students enrolled in the school? : 0

182. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 9 2

UDISE Code of School :01191102902

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School PS RESHIPORA QAMAR SAHIB

183. Total No. of students enrolled in the school? : 1

184. Total No. of students covered under Mid Day Meal Scheme : 1

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 9 3

UDISE Code of School :01191103001

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary with Upper Primary

Name of School BMS GANGERHAMA

185. Total No. of students enrolled in the school? : 93

186. Total No. of students covered under Mid Day Meal Scheme :
93

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 9 4

UDISE Code of School :01191103101

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School BPS CHEKI FATEHPORA

187. Total No. of students enrolled in the school? : 15

188. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 9 5

UDISE Code of School :01191103102

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary with Upper Primary

Name of School BMS FATEHPORA

189. Total No. of students enrolled in the school? : 97

190. Total No. of students covered under Mid Day Meal Scheme :
97

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 9 6

UDISE Code of School :01191103103

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Primary

Name of School BPS GHATI SALOORA

191. Total No. of students enrolled in the school? : 5

192. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 97

UDISE Code of School :01191103105

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School PS GANIE MOHALLA FATEHPORA

193. Total No. of students enrolled in the school? : 14

194. Total No. of students covered under Mid Day Meal Scheme :
14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 9 8

UDISE Code of School :01191103106

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School PS NOOR ABAD FATEHPORA

195. Total No. of students enrolled in the school? : 18

196. Total No. of students covered under Mid Day Meal Scheme :
18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 9 9

UDISE Code of School :01191103302

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary with Upper Primary

Name of School BMS DODERHAMA

197. Total No. of students enrolled in the school? : 32

198. Total No. of students covered under Mid Day Meal Scheme :
32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 0

UDISE Code of School :01191103303

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS DODERHAMA

Type of School : Primary

Name of School GPS DODERHAMA

199. Total No. of students enrolled in the school? : 12

200. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 1

UDISE Code of School :01191103501

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Pr. Up Pr. and Secondary Only

Name of School BHS DHOBIPORA

201. Total No. of students enrolled in the school? : 51

202. Total No. of students covered under Mid Day Meal Scheme :
51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 2

UDISE Code of School :01191103502

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary

Name of School GPS DHOBIPORA

203. Total No. of students enrolled in the school? : 22

204. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 3

UDISE Code of School :01191103503

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary

Name of School GPS SHAHPORA

205. Total No. of students enrolled in the school? : 0

206. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 4

UDISE Code of School :01191103507

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS ARCH

Type of School : Primary

Name of School PS GUJAR PATI SHAHPORA PAYEEN

207. Total No. of students enrolled in the school? : 27

208. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 5

UDISE Code of School :01191103701

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary with Upper Primary

Name of School BMS BEEHAMA

209. Total No. of students enrolled in the school? : 26

210. Total No. of students covered under Mid Day Meal Scheme :
26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 6

UDISE Code of School :01191103702

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary

Name of School GPS BEEHAMA

211. Total No. of students enrolled in the school? : 8

212. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 7

UDISE Code of School :01191103801

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Pr. Up Pr. and Secondary Only

Name of School GHS PANDACH

213. Total No. of students enrolled in the school? : 40

214. Total No. of students covered under Mid Day Meal Scheme :
40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 8

UDISE Code of School :01191103802

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary with Upper Primary

Name of School BMS PANDACH

215. Total No. of students enrolled in the school? : 28

216. Total No. of students covered under Mid Day Meal Scheme :
28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 0 9

UDISE Code of School :01191103803

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School MPS TAKIYA PANDACH

217. Total No. of students enrolled in the school? : 17

218. Total No. of students covered under Mid Day Meal Scheme :
17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 0

UDISE Code of School :01191103806

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary

Name of School PS KRAL MOHALLA PANDACH

219. Total No. of students enrolled in the school? : 23

220. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 1

UDISE Code of School :01191103901

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Pr. Up Pr. and Secondary Only

Name of School BHS KHULMULLA

221. Total No. of students enrolled in the school? : 5

222. Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein

to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebbers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebbers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 2

UDISE Code of School :01191103902

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary with Upper Primary

Name of School BMS WARPOH

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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 3

UDISE Code of School :01191103903

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary with Upper Primary

Name of School BMS BAKURA

225. Total No. of students enrolled in the school? : 89

226. 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?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 4

UDISE Code of School :01191103904

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary with Upper Primary

Name of School MS GRATABAL KHULMULLA

227. Total No. of students enrolled in the school? : 115

228. Total No. of students covered under Mid Day Meal Scheme :
115

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebbers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebbers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 5

UDISE Code of School :01191103905

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Pr. Up Pr. and Secondary Only

Name of School BHS SHUHAMA

229. Total No. of students enrolled in the school? : 61

230. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 6

UDISE Code of School :01191103906

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary with Upper Primary

Name of School BMS BUSSER BUGH

231. Total No. of students enrolled in the school? : 27

232. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 7

UDISE Code of School :01191103907

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School GPS BUSSER BUGH

233. Total No. of students enrolled in the school? : 60

234. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 8

UDISE Code of School :01191103908

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School GPS TAKIYA BUSSER BUGH

235. Total No. of students enrolled in the school? : 9

236. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 1 9

UDISE Code of School :01191103909

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School MPS TAKIYA KHULMULLA

237. Total No. of students enrolled in the school? : 20

238. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 0

UDISE Code of School :01191103910

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary with Upper Primary

Name of School BMS RANGIL

239. Total No. of students enrolled in the school? : 78

240. Total No. of students covered under Mid Day Meal Scheme :
78

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 1

UDISE Code of School :01191103911

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : MS DHOBIPORA

Type of School : Primary

Name of School GPS NAGABAL

241. Total No. of students enrolled in the school? : 10

242. Total No. of students covered under Mid Day Meal Scheme :
10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 2

UDISE Code of School :01191103912

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary with Upper Primary

Name of School BMS HADOORA

243. Total No. of students enrolled in the school? : 53

244. Total No. of students covered under Mid Day Meal Scheme :
53

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 3

UDISE Code of School :01191103913

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School MPS WANIHAMA BALA

245. Total No. of students enrolled in the school? : 26

246. Total No. of students covered under Mid Day Meal Scheme :
26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is manintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 4

UDISE Code of School :01191103914

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School GPS BAKURA

247. Total No. of students enrolled in the school? : 21

248. Total No. of students covered under Mid Day Meal Scheme :
21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 5

UDISE Code of School :01191103923

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School PS BUSSERBUGH

249. Total No. of students enrolled in the school? : 11

250. Total No. of students covered under Mid Day Meal Scheme :
11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 6

UDISE Code of School :01191103925

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School PS Astan Mohalla Bakura

251. Total No. of students enrolled in the school? : 24

252. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 7

UDISE Code of School :01191104002

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School BPS DADI NOWBUGH

253. Total No. of students enrolled in the school? : 27

254. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 8

UDISE Code of School :01191104102

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary with Upper Primary

Name of School MS DIGNIB AL

255. Total No. of students enrolled in the school? : 61

256. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebbers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebbers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 2 9

UDISE Code of School :01191104203

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary

Name of School MPS DAR MOHALLA BABABARYUDDIN

257. Total No. of students enrolled in the school? : 20

258. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 3 0

UDISE Code of School :01191104204

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : PS BUSERBUGH

Type of School : Primary with Upper Primary

Name of School MS BABADARYAUDDIN

259. Total No. of students enrolled in the school? : 30

260. 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/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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?

MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-GANDERBAL

SNO : 1 3 1

UDISE Code of School :01191102901

Province : Kashmir

District: Ganderbal

Block of District : GANDERBAL

School Educational Zone : GANDERBAL

CRC : BMS SALOORA

Type of School : Pr. with Up.Pr. sec. and H.Sec.

Name of School QAMARIA MODEL SCH. SALOORA

261. Total No. of students enrolled in the school? : 209

262. Total No. of students covered under Mid Day Meal Scheme :
209

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Local transport by I/c MDM (Teacher)

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By physical examination

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

By providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs etc.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Test check of Meals by any official/parent half an hour before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

At school level

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served 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 providing 100 gms to Primary level student and 150 gms to Upper Primary level students and including all types of varieties of vegetables,dal,eggs 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?

Yes,by concerned HM/VEC memebers/Parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by concerned HM/VEC memebers/Parents

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes, by concerned Head of the institution

4(iv). Whether quantity of 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 teacher incharge for MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes,by the cook and the teacher incharge MDM .MDM register is maintained by the teacher incharge MDM 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.

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

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, as per enrollment

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.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

cooking gas/fuel

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may 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.

Annually

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/- per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

At CEO 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?

State 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 have been formulated at school levels for the same

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?