

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002203  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Arizal  
Type of School : High  
Name of School : HS ARIZAL

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

2. Total No. of students covered under Mid Day Meal Scheme : 81

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

FCI

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

Transported in lorries and veh

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

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

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

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

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

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

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

the school?

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

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

Yes, 18x12

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Gas

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

NA

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004001  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kralnewa  
Type of School : High  
Name of School : HS HARIWANI

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

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

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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the school?

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

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

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

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

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

Yes, Weekly

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

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

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

No

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004404  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Bonzanigam  
Type of School : High  
Name of School : HS SAIL

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

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

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

Yes, Weekly

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

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

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

No

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004404  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Zoogu  
Type of School : High  
Name of School : HS ZOOGO

1. Total No. of students enrolled in the school? : 130

2. Total No. of students covered under Mid Day Meal Scheme : 130

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

FCI

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

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

Yes, 2 storage Bins

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041001801  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Wachoo  
Type of School : Primary  
Name of School : HS RAWALPORA

1. Total No. of students enrolled in the school? : 56

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

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

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

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

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

No

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004801  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Dachan  
Type of School : High  
Name of School : HS DACHEN

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

2. Total No. of students covered under Mid Day Meal Scheme : 29

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

Yes, 12x10

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Gas

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

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041001901  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kralnewa  
Type of School : Middle  
Name of School : MS KRALNEWA

1. Total No. of students enrolled in the school? : 124

2. Total No. of students covered under Mid Day Meal Scheme : 124

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

Yes, 18x12

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Gas

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

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004101  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kralnewa  
Type of School : Middle  
Name of School : MS GAMGULLAH

1. Total No. of students enrolled in the school? : 58

2. Total No. of students covered under Mid Day Meal Scheme : 58

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

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

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

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

Yes, 18x12

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Gas

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

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041003801  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kralnewa  
Type of School : Middle  
Name of School : MS ZABIGULLAH

1. Total No. of students enrolled in the school? : 84

2. Total No. of students covered under Mid Day Meal Scheme : 84

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

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

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

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

No

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004201  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kralnewa  
Type of School : Middle  
Name of School : MS GUNDIPANAH

1. Total No. of students enrolled in the school? : 65

2. Total No. of students covered under Mid Day Meal Scheme : 65

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

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

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

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

Yes, 18x12

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Gas

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

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041000901  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kangripora  
Type of School : Middle  
Name of School : MS KANGRIPORA

1. Total No. of students enrolled in the school? : 105

2. Total No. of students covered under Mid Day Meal Scheme : 105

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

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

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

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

Yes, 18x12

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Gas

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

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041001201  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kangripora  
Type of School : Middle  
Name of School : MS ZOOGIPORA

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

2. Total No. of students covered under Mid Day Meal Scheme : 17

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

FCI

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

Transported in lorries and vehicles

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

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

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the school?

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3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

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

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

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

Yes, Weekly

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

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

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

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

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

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

No

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002401  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Zoogu  
Type of School : Middle  
Name of School : MS KHARIAN

1. Total No. of students enrolled in the school? : 131

2. Total No. of students covered under Mid Day Meal Scheme : 131

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

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

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

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

No

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002601  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Zoogu  
Type of School : Middle  
Name of School : MS CHILL

1. Total No. of students enrolled in the school? : 119

2. Total No. of students covered under Mid Day Meal Scheme : 119

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

No

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Firewood

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

Non availability of Kitchen cum store

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004803  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Dachan  
Type of School : Middle  
Name of School : MS DACHEN

1. Total No. of students enrolled in the school? : 86

2. Total No. of students covered under Mid Day Meal Scheme : 86

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

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

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

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

Yes, 18x12

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

Gas

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

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004901  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Dachan  
Type of School : Middle  
Name of School : MS MASHOONA

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

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

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

the school?

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

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

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

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

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

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

No

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

Not applicable

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

Yes, 2 storage Bins

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

NO

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

NO

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

No

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

Yes

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

Yes

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

arrangements for light and air.

Yes

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

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

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

Not applicable

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

Yes

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

Not Applicable

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

Not Applicable

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

Yes

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

Cook cum helpers

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

Not Applicable

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

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

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

Rs 1000/= per months to Cooks

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

Concerned School Headmasters/ ZEO's

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

No

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

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

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

No such steps are being taken.

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

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

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

No

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

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041003903  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Dachan  
Type of School : Middle  
Name of School : MS WARAGAM

1. Total No. of students enrolled in the school? : 202

2. Total No. of students covered under Mid Day Meal Scheme : 202

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

FCI

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

Transported in lorries and vehicles

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

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

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

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

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

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

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

the school?

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

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

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

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

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

Yes, Weekly

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

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

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

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

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

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

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

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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

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

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

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

No

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

Not applicable

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

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041005101  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Dachan  
Type of School : Middle  
Name of School : MS ALAMGACHOO

1. Total No. of students enrolled in the school? : 66

2. Total No. of students covered under Mid Day Meal Scheme : 66

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004501  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Bonzanigam  
Type of School : Middle  
Name of School : GMS BON ZANIGAM

1. Total No. of students enrolled in the school? : 154

2. Total No. of students covered under Mid Day Meal Scheme : 154

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

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DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041001601  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kangripora  
Type of School : Middle  
Name of School : MS RAWATHPORA

1. Total No. of students enrolled in the school? : 31

2. Total No. of students covered under Mid Day Meal Scheme : 31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002102  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Arizal  
Type of School : Middle  
Name of School : MS HARDU PANZOO

1. Total No. of students enrolled in the school? : 179

2. Total No. of students covered under Mid Day Meal Scheme : 179

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004301  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Arizal  
Type of School : Middle  
Name of School : MS QUMROO

1. Total No. of students enrolled in the school? : 64

2. Total No. of students covered under Mid Day Meal Scheme : 64

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041005601  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Wachoo  
Type of School : Middle  
Name of School : MS WACHOO

1. Total No. of students enrolled in the school? : 91

2. Total No. of students covered under Mid Day Meal Scheme : 91

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041003301  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Khpspora  
Type of School : Middle  
Name of School : MS KHOSPORA

1. Total No. of students enrolled in the school? : 83

2. Total No. of students covered under Mid Day Meal Scheme : 83

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041003601  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Khpsora  
Type of School : Middle  
Name of School : MS ZEMPORA

1. Total No. of students enrolled in the school? : 53

2. Total No. of students covered under Mid Day Meal Scheme : 53

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002701  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Khpsora  
Type of School : Middle  
Name of School : MS RAKHAYEE

1. Total No. of students enrolled in the school? : 49

2. Total No. of students covered under Mid Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002301  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Zoogu  
Type of School : Middle  
Name of School : MS RINGZABAL

1. Total No. of students enrolled in the school? : 190

2. Total No. of students covered under Mid Day Meal Scheme : 190

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041000801  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Khpsora  
Type of School : Middle  
Name of School : MS MACHIPORA

1. Total No. of students enrolled in the school? : 58

2. Total No. of students covered under Mid Day Meal Scheme : 58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

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3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

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signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002602  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kralnewa  
Type of School : Primary  
Name of School : PS CHAN MOHALLA HARIWANI

1. Total No. of students enrolled in the school? : 70

2. Total No. of students covered under Mid Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004302  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kralnewa  
Type of School : Primary  
Name of School : PS GANIE MOHALLA KRALNEWA

1. Total No. of students enrolled in the school? : 43

2. Total No. of students covered under Mid Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041005401  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Dachan  
Type of School : Primary  
Name of School : PS CHARTOO

1. Total No. of students enrolled in the school? : 37

2. Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041005402

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Dachan

Type of School : Primary

Name of School : PS CHECK CHARTOO

1. Total No. of students enrolled in the school? : 14

2. Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

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signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002602  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Zoogu  
Type of School : Primary  
Name of School : PS C.M.CHILL

1. Total No. of students enrolled in the school? : 56

2. Total No. of students covered under Mid Day Meal Scheme : 56

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002005  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kangripora  
Type of School : Primary  
Name of School : PS S.M.ZOOGIPORA

1. Total No. of students enrolled in the school? : 18

2. Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041004701  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Bonzanigam  
Type of School : Primary  
Name of School : PS PETH ZANIGAM

1. Total No. of students enrolled in the school? : 27

2. Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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No such steps are being taken.

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DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Kangripora

Type of School : Primary

Name of School : PS GOLLA MOHALLA KANGRIPORA

1. Total No. of students enrolled in the school? : 15

2. Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

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No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

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Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS WANI MOHALLA PETH ZANIGAM

1. Total No. of students enrolled in the school? : 32

2. Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS C.M.PETH ZANIGAM

1. Total No. of students enrolled in the school? : 18

2. Total No. of students covered under Mid Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Kangripora

Type of School : Primary

Name of School : PS PAKHERPORA

1. Total No. of students enrolled in the school? : 15

2. Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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No such steps are being taken.

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DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Wachoo

Type of School : Primary

Name of School : PS B.M.NANDPORA

1. Total No. of students enrolled in the school? : 17

2. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Wachoo

Type of School : Primary

Name of School : PS NANDPORA

1. Total No. of students enrolled in the school? : 11

2. Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

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Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Wachoo

Type of School : Primary

Name of School : PS G.S.TIPLOO

1. Total No. of students enrolled in the school? : 50

2. Total No. of students covered under Mid Day Meal Scheme : 50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Wachoo

Type of School : Primary

Name of School : PS KANILAB

1. Total No. of students enrolled in the school? : 20

2. Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

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8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041001802  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Wachoo  
Type of School : Primary  
Name of School : PS M.M.RAWALPORA

1. Total No. of students enrolled in the school? : 112

2. Total No. of students covered under Mid Day Meal Scheme : 112

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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the school?

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3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

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3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041005501  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Wachoo  
Type of School : Primary  
Name of School : PS PARAPORA

1. Total No. of students enrolled in the school? : 23

2. Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Dachan

Type of School : Primary

Name of School : PS KRALPORA DACHEN

1. Total No. of students enrolled in the school? : 45

2. Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Dachan

Type of School : Primary

Name of School : PS A.M.DACHEN

1. Total No. of students enrolled in the school? : 26

2. Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Dachan

Type of School : Primary

Name of School : PS FAQIR CHECK

1. Total No. of students enrolled in the school? : 44

2. Total No. of students covered under Mid Day Meal Scheme : 44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041005201  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Dachan  
Type of School : Primary  
Name of School : PS PANDAPORA

1. Total No. of students enrolled in the school? : 8

2. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS PETH LATTINA

1. Total No. of students enrolled in the school? : 17

2. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS HARDU LATTINA

1. Total No. of students enrolled in the school? : 41

2. Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 18x12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS P.M.HARDU LATTINA

1. Total No. of students enrolled in the school? : 40

2. Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS JUG MOHALLA ZANIGAM

1. Total No. of students enrolled in the school? : 32

2. Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS M.M.BON ZANIGAM

1. Total No. of students enrolled in the school? : 7

2. Total No. of students covered under Mid Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS N.B.SAIL

1. Total No. of students enrolled in the school? : 23

2. Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

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DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : GPS SAIL

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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS PATI SAIL

1. Total No. of students enrolled in the school? : 33

2. Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Bonzanigam

Type of School : Primary

Name of School : PS DONKULBAGH

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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

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8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

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10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Kangripora

Type of School : Primary

Name of School : GPS RAWATHPORA

1. Total No. of students enrolled in the school? : 8

2. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

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3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

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5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

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NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

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Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

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10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC :

Type of School : Primary

Name of School : PS G.M.QUMROO

1. Total No. of students enrolled in the school? : 40

2. Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Arizal

Type of School : Primary

Name of School : PS W.M.HARDUPANZOO

1. Total No. of students enrolled in the school? : 24

2. Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Arizal

Type of School : Primary

Name of School : PS VADIPORA

1. Total No. of students enrolled in the school? : 20

2. Total No. of students covered under Mid Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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No such steps are being taken.

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DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Arizal

Type of School : Primary

Name of School : PS AHJI COLONY

1. Total No. of students enrolled in the school? : 12

2. Total No. of students covered under Mid Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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the school?

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Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

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Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

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No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Arizal

Type of School : Primary

Name of School : PS CHECK MERG HARDUPANZOO

1. Total No. of students enrolled in the school? : 5

2. Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Arizal

Type of School : Primary

Name of School : PS M.M.ARIZAL

1. Total No. of students enrolled in the school? : 31

2. Total No. of students covered under Mid Day Meal Scheme : 31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Arizal

Type of School : Primary

Name of School : PS H.M.HARDUPANZOO

1. Total No. of students enrolled in the school? : 30

2. Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002201  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Arizal  
Type of School : Primary  
Name of School : BPS ARIZAL

1. Total No. of students enrolled in the school? : 13

2. Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002202  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Arizal  
Type of School : Primary  
Name of School : GPS ARIZAL

1. Total No. of students enrolled in the school? : 42

2. Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002207  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Arizal  
Type of School : Primary  
Name of School : PS GANHERWARI

1. Total No. of students enrolled in the school? : 16

2. Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Zoogu

Type of School : Primary

Name of School : PS U.C.M.KHARIAN

1.Total No. of students enrolled in the school? : 41

2.Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Zoogu

Type of School : Primary

Name of School : PS KADLABAL KHARIAN

1. Total No. of students enrolled in the school? : 21

2. Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Zoogu

Type of School : Primary

Name of School : PS NAID MOHALLA KHARIAN

1. Total No. of students enrolled in the school? : 32

2. Total No. of students covered under Mid Day Meal Scheme : 32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Zoogu

Type of School : Primary

Name of School : GPS ZOOGO

1. Total No. of students enrolled in the school? : 36

2. Total No. of students covered under Mid Day Meal Scheme : 36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?  
Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Zoogu

Type of School : Primary

Name of School : BPS ZOOGO

1. Total No. of students enrolled in the school? : 54

2. Total No. of students covered under Mid Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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No such steps are being taken.

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DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Khpspora

Type of School : Primary

Name of School : PS W.M.KHOSPORA

1. Total No. of students enrolled in the school? : 14

2. Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Khpspora

Type of School : Primary

Name of School : PS KHUD RAWATHPORA

1. Total No. of students enrolled in the school? : 16

2. Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Khpsora

Type of School : Primary

Name of School : PS DANGERPORA

1. Total No. of students enrolled in the school? : 11

2. Total No. of students covered under Mid Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Khpsora

Type of School : Primary

Name of School : PS W.W.ZEMPORA

1. Total No. of students enrolled in the school? : 24

2. Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Khpspora

Type of School : Primary

Name of School : PS B.M.MACHIPORA

1. Total No. of students enrolled in the school? : 13

2. Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Khpsora

Type of School : Primary

Name of School : PS M.M.RAKHAYEE

1. Total No. of students enrolled in the school? : 17

2. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Khpsora

Type of School : Primary

Name of School : PS BITHPORA

1. Total No. of students enrolled in the school? : 41

2. Total No. of students covered under Mid Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Khpsora

Type of School : Primary

Name of School : PS GUTLIPORA

1. Total No. of students enrolled in the school? : 2

2. Total No. of students covered under Mid Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

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Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

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No such steps are being taken.

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No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Wachoo

Type of School : Primary

Name of School : PS RAKHIWACHOO

1. Total No. of students enrolled in the school? : 65

2. Total No. of students covered under Mid Day Meal Scheme : 65

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

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3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Zoogu

Type of School : Primary

Name of School : PS KUNIZABAL

1. Total No. of students enrolled in the school? : 47

2. Total No. of students covered under Mid Day Meal Scheme : 47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Non availability of Kitchen cum store

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041001902  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Zoogu  
Type of School : Primary  
Name of School : PS S.M.ZOOGO

1. Total No. of students enrolled in the school? : 27

2. Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School :

Province : Kashmir

Block of District : Sukhnag

School Educational Zone : Hardapanzoo

CRC : Kralnewa

Type of School : Primary

Name of School : PS BON KRALNEWA

1. Total No. of students enrolled in the school? : 0

2. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041001902  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC : Kralnewa  
Type of School : Primary  
Name of School : PS BON HARANJ GAROO

1. Total No. of students enrolled in the school? : 0

2. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under

signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating

place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Not Applicable

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food

grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= per months to Cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No such committees are being constituted at District level and Block Level

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

No such steps are being taken.

10(ii). What are the mechanisms for monitoring the scheme?

DIET and the higher officails, ZRPs, CRPs are frequently monitoring the scheme

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002501  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC :  
Type of School : Primary  
Name of School : Z

1. Total No. of students enrolled in the school? : 47

2. Total No. of students covered under Mid Day Meal Scheme : 47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Transported in lorries and vehicles

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Evert time a mixture of cooked meal including vegetables, fruits, eggs in proper hygenic conditions is served to the students.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

No such system is in vogue in the schools but every effort is being done to provide the best quality cooked food to the students

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

No such system of assessing the nutritional value of the meal under the MDM scheme is implemented in the schools.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in

the school?

I/C MDM and the Headmaster concerned is planning the weekly menu.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never on earth the nutritional experts have been involved in planning and evaluation of menus and quality of food in schools

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, I/C MDM and the Headmaster concerned enure that standard prescription to include quantity of vegetables, dal etc is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, the regularity and wholesomeness is being monitored on daily basis by the Headmaster and I/C MDM concerned on daily basis.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis by the Headmaster concerned and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes, timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis by the Headmaster concerned and I/C MDM

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes, quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person by the I/C MDM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, raw material is inspected daily before being put to use for cooking and register entry is maintained on daily basis under signature of a designated monitoring person

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 10X12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 storage Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

NO

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

NO

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for

arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Not applicable

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Not Applicable

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

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Cook cum helpers

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

Not Applicable

8(iii). Total No. of Organizers,cooks and helper.

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8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to

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Concerned School Headmasters/ ZEO's

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

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10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Not applicable

**OFFICE OF THE CHIEF EDUCATION OFFICER BUDGAM**  
**MID-DAY Meal Data of School Education Department,**  
**Jammu and Kashmir**

**Zone :-Hardapanzoo**

UDISE Code of School : 1041002502  
Province : Kashmir  
Block of District : Sukhnag  
School Educational Zone : Hardapanzoo  
CRC :  
Type of School : Primary  
Name of School : Z

1. Total No. of students enrolled in the school? : 29

2. Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

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Not applicable

