

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 1

UDISE Code of School : 1030800201

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BMS CHATTABAL

Type of School : Middle

Name of School : **BMS CHATTABAL**

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?

nearest ration depo

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

through the local labour

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

at District level.

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

school

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

no one

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

school level

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

yes

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

Option 1

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

yes at school and block level

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

yes quarterly

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

yes

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

yes school head

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

rented school

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

prepared at school level

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

prepared at school

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

yes 3

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

yes 5

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

yes one each per child

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

yes

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

yes

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

yes

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

yes

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

yes gas

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

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

no training has been provided yet

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

yes

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

no training has been imparted

7(ii). Has a training module been developed in 20 days in service

training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

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

yes

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

cooks helpers engaged by the department

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

no

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

1

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

Cook Cum Helper RS.1000 per head

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

zonal authority

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

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

yes

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

it helps to increase roll

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

zonal level

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 2

UDISE Code of School : 1030800202

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BMS CHATTABAL

Type of School : Middle

Name of School : MS PATLIPORA

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

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

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

nearest ration depo

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

through the local labour

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

at District level.

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

school

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

no one

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

school level

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

yes

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

Option 1

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

yes at school and block level

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

yes quarterly

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

yes

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

yes school head

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

rented school

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

prepared at school level

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

prepared at school

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

yes 3

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

yes 5

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

yes one each per child

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

yes

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

yes

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

yes

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

yes

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

yes gas

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

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

no training has been provided yet

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

yes

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

no training has been imparted

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

1

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

yes

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

cooks helpers engaged by the department

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

no

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

1

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

Cook Cum Helper RS.1000 per head

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

zonal authority

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

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

yes

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

it helps to increase roll

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

zonal level

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 3

UDISE Code of School : 1030800301

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BMS CHATTABAL

Type of School : middle

Name of School : MS WATAKADAL

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

6. 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?

nearest ration depot

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

through local labour

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

only assesment by incharge mdm.

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

mdm committee ,yes weelky menu is displayed

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

yes

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

yes

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

often

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

Option 1

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

yes by head of school and mdm incharge

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

yes

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

yes

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

yes

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

yes

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

no

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

x

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

yes three bins

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

yes 4

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

yes

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

yes 3

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

yes

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

yes

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

yes 12x15 feet

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

gas based

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

nil

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

by giving them training

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

yes

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

full

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

4

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

yes

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

cook engaged by the department

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

no

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

2

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

no

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

Cook Cum Helper RS.1000 per head

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

zero

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

no

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

yes

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

by means of meetings

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

once a week

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 4

UDISE Code of School : 1030800401

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : SAFA KADAL

Type of School : middle

Name of School : **BMS SAFAKADAL**

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

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

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

nearest ration depo

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

local labour along with orderly

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

no proper system.

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

by HM and yes it's displayed

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

no

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

yes by MDM incharge

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

yes, occassionally

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

yes by MDM incharge and HM

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

yes by staff

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

yes

4(iv). Whether quantity of raw food material (each item) taken out for

cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

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

no

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

rented

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

no

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

N.A

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

yes 3 bins

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

yes, 5

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

yes

5(vii). Whether the school/centre has functional hand wash

facility/counters with soap? If yes, give their number.

yes,1

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

yes

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

yes

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

no

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

Gas based

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

nil

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

by HM and MDM incharge

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

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

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

no

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

yes

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

cooks engaged by department

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

no

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

1

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

no

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

Cook Cum Helper RS.1000 per head

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

HM does the engagement of cooks

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

no

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

no

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

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

school level and zonal level

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 5

UDISE Code of School : 1030800403

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : SAFA KADAL

Type of School : Primary

Name of School : PS NOWPORA

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

10. 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?

nearest ration depo

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

local labour along with orderly

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

no proper system.

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

by HM and yes it's displayed

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

no

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

yes by MDM incharge

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

yes ocassionally

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

yes by MDM incharge and HM

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

yes by staff

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

yes

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

yes

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

no

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

rented

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

no

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

N.A

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

yes 3 bins

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

yes 5

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

yes

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

yes1

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

yes

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

yes

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

no

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

Gas based

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

nil

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

by HM and MDM incharge

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc.

oriented for effective implementation through their close supervision?

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

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

no

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

yes

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

cooks engaged by department

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

no

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

1

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

no

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

Cook Cum Helper RS.1000 per head

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

HM engages the cook

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

no

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

no

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

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

school level and zonal level

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

no

11(i). Whether evaluation through external agency(s) commissioned?

If yes, what are the parameters of the study?

no

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 6

UDISE Code of School : 1030800405

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : SAFA KADAL

Type of School : High

Name of School : GHS MALIK SAHEB

11. Total No. of students enrolled in the school? : 71

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

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

nearest ration depo

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

Labour.. Monitered by teacher incharge

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

School level

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

No proper system.

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

I/C MDM.. Yes

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

No

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

Yes.. Menu is prepared by I /C MDM to ensure balanced diet

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

Yes once a week

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

Yes I/C MDM

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

Yes by I/C MDM and hesdteacher

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

Yes

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

Yes

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

Yes

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

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

No

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

N. A

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

2 big container with 100kg capacity and 1small container with 50kg capacity

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

Yes.. 5 utensils

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

Yes

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

Yes

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

Yes

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

Yes

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

N. A

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

No such training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc.

oriented for effective implementation through their close supervision?

Yes.. VEC's only

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

No training has been given

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

No

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

Yes

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

Cook

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

No

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

1

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

No

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

Cook Cum Helper RS.1000 per head

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

By headteacher of school

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

No

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

No

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

By regular meetings with them

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

Zonal level

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

No

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

No

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 7

UDISE Code of School : 1030800406

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : SAFA KADAL

Type of School : High

Name of School : **BHS GASSI MOHALLA**

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

14. 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?

nearest ration depo

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

through local labour

3(i). How quality of cooked meal, particularly addition of vegetables

and supply of fruits, eggs etc. are ensured?

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

at District level.

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

MDM incharge

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

no

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

no

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

twice in a week

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

yes, HM and I/C MDM

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

yes MDM incharge

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

yes, monthly

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

yes

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

yes school head

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

rented

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

prepared at school

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

prepared at school

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

yes,4

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

yes,5

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

yes, 1each

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

yes

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

yes

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

yes

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

yes

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

yes gas

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

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

no such provision

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

yes

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

no training yet

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

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

yes

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

cook

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

no

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

1

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

mid day meal for children.

no

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

Cook Cum Helper RS.1000 per head

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

HM engaged the cook

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

no

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

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

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

school level and zonal level

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

no

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

no

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 8

UDISE Code of School : 1030800420

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : CHANDIHAR

Type of School : Primary

Name of School : PS Chaidub

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

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

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

nearest ration depo

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

through local labour

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

no proper system.

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

MDM incharge

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

no

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

no

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

twice in a week

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

yes by HM

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

yes MDM incharge

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

yes weekly

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

yes

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

yes school head

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

rented

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

prepared at school

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

prepared at school

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

no

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

yes5

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

yes sufficient

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

yes

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

yes

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

yes

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

Yes

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

yes gas

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

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

no such provision

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

yes

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

no training yet

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

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

yes

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

cook

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

no

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

1

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

mid day meal for children.

no

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

Cook Cum Helper RS.1000 per head

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

HM engaged the cook

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

no

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

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

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

vector and school head monitor it

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

no

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

no

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 9

UDISE Code of School : 1030800421

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : SAFA KADAL

Type of School : Primary

Name of School : **PS PALYARBAL**

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

18. Total No. of students covered under Mid Day Meal Scheme : 9

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

nearest ration depo

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

through local labour

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

no proper system.

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

MDM incharge

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

no

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

yes, incharge MDM to ensure balanced diet

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

yes

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

yes,daily by HM and MDM incharge

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

yes,MDM incharge

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

yes, weekly

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

yes

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

yes, school head

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

rented school

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

prepared at school

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

N.A

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

yes, 3

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

yes, 3

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

yes,1 each

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

yes

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

yes

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

yes

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

yes, 1 class room

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

yes,gas

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

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

no such provision

6(ii). Are VECs (village education committees), SMCs (steering and

Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

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

no teainingbyet

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

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

yes

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

cook

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

no

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

1

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

No

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

Cook Cum Helper RS.1000 per head

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

by HM

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

no

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

yes

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

by regular meeting with them

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

zonal level and school monitor it

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 10

UDISE Code of School : 1030800428

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BMS CHATTABAL

Type of School : Primary

Name of School : **PS KANTH PARISTAN**

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

20. 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?

nearest ration depo

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

local labour along with orderly

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

no proper system.

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

By HM and yes it's displayed

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

no

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

yes as menu is prepared by incharge MDM to ensure balanced diet

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

yes occasionally

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

yes by HM and MDM incharge

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

yes by HM and incharge MDM

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

yes

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

yes

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

yes

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

rented

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

prepared at school

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

N.A

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

yes 3 bins

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

their number and size.

yes5

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

yes 1 each

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

yes 1

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

yes

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

yes

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

no

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

yes gas based

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

nil

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

by HM and MDM incharge

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

7(i). Details of orienting teachers regarding their role in the scheme?
no training yet

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

no

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

yes

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

cooks engaged by department

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

no

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

1

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

and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

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

Cook Cum Helper RS.1000 per head

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

HM does the engagement of cook

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

no

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

no

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

no

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

zonal level and school level

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 11

UDISE Code of School : 1030800501

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : CHANDIHAR

Type of School : High

Name of School : BHS CHANDIHAR

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

22. 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?

nearest ration depo

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

room?

through local labour

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

no proper system.

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

MDM incharge

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

no

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

no

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

twice in a week

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

yes by HM

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

yes MDM incharge

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

yes weekly

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

yes

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

yes school head

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

rented

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

prepared at school

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

prepared at school

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

no

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

yes5

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

yes sufficient

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

yes

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

yes

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

yes

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

Yes

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

yes gas

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

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

no such provision

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

yes

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

no training yet

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

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

yes

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

cook

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

no

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

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

no

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

Cook Cum Helper RS.1000 per head

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

HM engaged the cook

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

no

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

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

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

vector and school head monitor it

10(iii). Whether quarterly assessment of the programme through

district institutes of education & Training has begun?

no

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

no

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 12

UDISE Code of School : 1030800502

Province : Kashmir

Block of District : iddgah

School Educational Zone : iddgah

CRC : BMS Noorbagh

Type of School : middle

Name of School : HS palpora

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

24. 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?

nearest ration depo

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

godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

transported through local labourer

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

fresh things purchased daily

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

menu is simply prepared as per the nutritional value.

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

Hm,in charge MDM and staff members .yes it is displayed

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

no

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

balanced diet and no of calories required kept in view

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

yes

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

yes, then by whom?

yes daily by Hm,in charge MDM and staff on duty

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

yes daily by Hm,in charge MDM and staff on duty

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

yes daily by Hm,in charge MDM and staff on duty

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

yes

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

yes

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

yes pucca kitchen available 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?

na

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

na

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

and nature of bins.

yes 3 bins

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

yes 3-4

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

yes for every child plates and glasses

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.

varenda

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

gas based

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

convert.

na

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

no training given

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

yes

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

there membership ensured in the school management

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

no

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

yed

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

cook

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

no

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

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

no

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

Cook Cum Helper RS.1000 per head

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

Head of the Institution. School has constituted MDM committee. Nil

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

No accessibility

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

yes

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

By conducting meetings. Fruitful effect.

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

School has constituted MDM committee for monitoring

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 13

UDISE Code of School : 1030800503

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : SAFA KADAL

Type of School : middle

Name of School : BMS RATHPORA

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

26. 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?

nearest ration depo

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

Labour.. Monitered by teacher incharge

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

School level

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

Nutraitious Meals Served to the children but there is no any process to measuring the Calorific values

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

No proper system.

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

I/C MDM.. Yes

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

No

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

Yes.. Menu is prepared by I /C MDM to ensure balanced diet

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

Yes once a week

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

Yes I/C MDM

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

Yes by I/C MDM and hesdteacher

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

Yes

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

Yes

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

Yes

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

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

No

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

N. A

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

2 big container with 100kg capacity and 1small container with 50kg capacity

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

Yes.. 5 utensils

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

Yes

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

Yes

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

Yes

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

Yes

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

N. A

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

No such training

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

Yes.. VEC's only

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

No training has been given

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

No

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

Yes

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

Cook

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

No

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

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

No

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

Cook Cum Helper RS.1000 per head

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

By headteacher of school

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

No

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

No

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

By regular meetings with them

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

Zonal level

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

No

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

No

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 14

UDISE Code of School : 1030800504

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS IDDGAH

Type of School : middle

Name of School : BMS IDDGAH

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

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

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

nearest ration depo

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

monitored by mdm inchargr

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

school level

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

No proper system.

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

incharge mdm...yes

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

no

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

No

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

once a week

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

Hm and ic mdm

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

yes by HM and incharge mdm

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

yes

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

yes

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

yes

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

no rented school

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

no

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

N.A

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

3 big cantainers

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

yes..30

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

plate and glass only

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

yes

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

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

yes

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

no

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

gas

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

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

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

yes vec

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

....

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

no

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

yes

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

cook

8(ii). Where NGOs are involved, it may be specified whether their

selection is in accordance with the guidelines of MDM scheme.

no

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

1

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

no

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

Cook Cum Helper RS.1000 per head

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

by Hm

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

no

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

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to

supervise preparation of meals and feeding of children. What is the effect of this initiative?

through meetings

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

zonal level

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 15

UDISE Code of School : 1030800505

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS IDDGAH

Type of School : High

Name of School : **HS SYEDPORA**

29. Total No. of students enrolled in the school? : 62

30. 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?

nearest ration depo

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

Monitored by MDM incharge and HM

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

School level

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

Nil.

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

HM and Incharge MDM

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

No

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

No

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

Twice a week

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

hm and incharge mdm

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

yes by headmaster and incharge mdm

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

yes

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

yes

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

yes

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

No.. School is rented

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

school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No.. School is rented

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

N. A

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

1 big container of 100kg

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

insufficient no.

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

no

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

no

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

no

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

no

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

other details for arrangements for light and air.

yes

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

gas based

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

NA

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

No such provision

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

Yes.. VEC's only

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

No training has been given

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

No

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

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers

engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

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

No

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

1

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

yes

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

Cook Cum Helper RS.1000 per head

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

By headteacher of school

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

No

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

frequency of meetings?

No

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

By regular meetings with them

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

Zonal level

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

No

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

No

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 16

UDISE Code of School : 1030800512

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : CHANDIHAR

Type of School : Primary

Name of School : **PS S.S. COLONY**

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

32. 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?

nearest ration depo

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

Monitored by Incharge MDM

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

School level

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

Nil.

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

HM and Incharge MDM

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

programme?

No

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

No

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

Twice a week

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

hm and incharge mdm

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

yes by headmaster and incharge mdm

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

yes

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

yes

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

yes

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

details of kitchen and store, both separately.

No.. School is rented

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

No.. School is rented

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

N. A

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

1 big cocontainer 100kg

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

insufficient no.

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

no

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

no

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

no

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

utensils?

no

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

yes

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

gas based

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

NA

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

No such provision

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

Yes.. VEC's only

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

No training has been given

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

No

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

Yes

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

Cook

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

No

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

1

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

yes

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

Cook Cum Helper RS.1000 per head

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

By headteacher of school

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

No

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

No

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

By regular meetings with them

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

Zonal level

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

No

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

No

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 17

UDISE Code of School : 1030800513

Province : Kashmir

Block of District : Iddgah

School Educational Zone : iddgah

CRC : Pamposh Colony

Type of School : Primary

Name of School : GPS Baghwanpora

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

34. 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?

nearest ration depo

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

yes

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

school level

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

at District level.

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

school

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

no one

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

school level

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

yes

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

Option 1

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

yes at school and block level

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

yes quarterly

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

yes

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

yes school head

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

rented school

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

prepared at school level

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

prepared at school

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

yes 3

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

yes 5

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

yes one each per child

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

yes

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

yes

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

yes

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

yes

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

yes gas

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

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

no training has been provided yet

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

yes

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

no training has been imparted

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

1

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

yes

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

cooks helpers engaged by the department

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

no

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

1

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

Cook Cum Helper RS.1000 per head

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

zonal authority

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

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

yes

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

it helps to increase roll

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

zonal level

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 18

UDISE Code of School : 1030800515

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BMS CHATTABAL

Type of School : Primary

Name of School : PS RESHANHAR

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

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

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

nearest ration depo

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

self monitoring

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

self monitoring

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

there is no proper system.

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

mdm incharge and Hm

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

No

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

no

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

yes ...once a week

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

yes mdm incharge

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

yes by mdm incharge

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

no ..done on monthly basis

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

yes

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

yes mdm incharge

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

no

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

no

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

n a

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

no

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

yes / 15

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

plate glass only

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

yes only one

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

yes

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

yes

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

no

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

gas

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

N.A

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

no such plan

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

yes

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

....

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

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

yes

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

cook engaged by department

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

no

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

1

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

no

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

Cook Cum Helper RS.1000 per head

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

Hm

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

no

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

no

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

no steps are taken

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

vec and school head monitor it

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

no

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

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 19

UDISE Code of School : 1030800516

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : CHANDIHAR

Type of School : Primary

Name of School : PS Laigerdoori

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

38. 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?

nearest ration depo

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

Transported by labour and monitored by I/C MDM

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

Monitored by I/C MDM and headteacher

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

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

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

MDM is served as per nutritional value.

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

By I /C MDM... Yes

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

No

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

No

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

Yes.. Once a week

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

Yes by I/c mdm

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

Yes.. By I /C MDM and headteacher

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

Yes

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

Yes

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

Yes

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

specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No .. Rented school

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

No

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

Prepared at school

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

Yes.. 2 big containers with 100kg capacity each and 1bin with 50kg capacity

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

Yes.. 5 utensils

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

Plate and glass for each child

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes one room with (14 ×16)size

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

Gas

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

N. A

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

No such plan

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

VEC's only

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

No training has been given

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

No

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

Yes

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

Cooks..

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

No

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

1

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

no

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

Cook Cum Helper RS.1000 per head

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

headteacher

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

No

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

No

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

No such step is taken

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

Monitered at zonal level

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

No

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

No

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 20

UDISE Code of School : 1030800602

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS IDDGAAH

Type of School : Primary

Name of School : PS ARMPORA

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

40. Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are taken by a labourer of FCI and monitored by a teacher/head teacher

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

monitored by HM/in charge MDM

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no system available for assessing.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

yes, weekly menu displayed in school & is planned by HM

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes once a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes MDM incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, by MDM incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

no, not weekly basis but on monthly basis

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate & glass for each child

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes only one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no such plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks engaged by deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Hm by the permission of zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

no steps taken

10(ii). What are the mechanisms for monitoring the scheme?

monitored by HM &also at zonal level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 21

UDISE Code of School : 1030800701

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS IDDGAAH

Type of School : High

Name of School : GHS NARWARA

41. Total No. of students enrolled in the school? : 34

42. Total No. of students covered under Mid Day Meal Scheme : 34

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

FCI to ration depo then to school

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

monitored by HM/in charge MDM

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no system available for assessing.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

yes by MDM incharge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes and 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 by MDM incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, by MDM incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

no, not weekly basis but on monthly basis

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2 with 75 kg capacity each

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2 bonton (with 10 liters capacity each) 1 cooker(10 liter capacity)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

only plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes (10X12)

5(xi). Nature of fuel being used (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?

cook

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

only VEC's

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

they are appointed by the HM

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir
Zone Iddgah

SNO : 22

UDISE Code of School : 1030800702

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS IDDGAAH

Type of School : High

Name of School : BHS NARWARA

43. Total No. of students enrolled in the school? : 40

44. 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?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

through local labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

monitoring through HM or parents

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Authority

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Weekly chart

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes school teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Food should be remain clean and hot

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes 2/4 feet

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 24 plates glasses 10 big utencils 2 pressure cooker 1

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No they eat in class room

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Giving training at least cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

No

7(i). Details of orienting teachers regarding their role in the scheme?

No such teachers

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

School head

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

Yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Ask them regularly check the meals

10(ii). What are the mechanisms for monitoring the scheme?

To become child friendly with the school

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir
Zone Iddgah

SNO : 23

UDISE Code of School : 1030800801

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS IDDGAAH

Type of School : High

Name of School : BHS ZOONIMAR

45. Total No. of students enrolled in the school? : 87

46. Total No. of students covered under Mid Day Meal Scheme : 73

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

through local labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

monitoring through HM or parents

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

menu is prepared as per the nutritional value of different foods.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

yes by incharge MDM

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

yes once a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by vlc members and parents

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes/no

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

food is prepared in the school

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

t

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

250kg tin bin and 100 kg plastic bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2 bontons with 10 litres capacity each and 1 10 litre cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

,gas

5(xii). Reason for not using gas based cooking and proposal to convert.

We are using.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

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.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is

the mechanism for ensuring accountability? Are there any norms?

zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

school organises meetings with them

10(ii). What are the mechanisms for monitoring the scheme?

monitored by zonal level

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 24

UDISE Code of School : 1030800802

Province : Kashmir

Block of District : iddgah

School Educational Zone : iddgah

CRC : BMS Noorbagh

Type of School : middle

Name of School : G M S Zoonimar

47. Total No. of students enrolled in the school? : 17

48. 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?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Ghat Coolie

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Monitered by I/C MDM and HM ,Some times by VEC

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Diet Chart.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HM nad I/C MDM, The menu is Displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Menu is prepared to ensure balanced diet

3(vii). Are eggs, fruits etc. being served and how frequently?

Seldom

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

By Teachers and some times by VEC members

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

HM and I/C MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for

cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

By i/C and HM

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Rented building

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Prepared at school

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not procured

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

One Big wooden container with capacity of 150kgs

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

3 utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

One steel plate for each

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no served in class room

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no training planned cook is doing the job very well

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes frequently

7(i). Details of orienting teachers regarding their role in the scheme?

yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes at school level

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

HM

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

frequent meetings

10(ii). What are the mechanisms for monitoring the scheme?

Monitered by HMand zone

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 25

UDISE Code of School : 1030800901

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BAKHSHI PORA

Type of School : High

Name of School : BHS Taakanwari

49. Total No. of students enrolled in the school? : 75

50. 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?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

by labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

tested by in charge

3(ii). How is the calorific value (450 calories and 12 gms. of protein to

every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By diet chart.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM in charge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

As per the personal experience

3(vii). Are eggs, fruits etc. being served and how frequently?

yes twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

By HOI & SMDC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes / MDM in charge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes/yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes/ 10x8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes/ 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes/1 pressure cooker,40 plates,30 glasses,4 jugs,2 buntuns,1 patila

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

no but in charge managed

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no but managed through water tanker

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

training through diet

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook/1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is

the mechanism for ensuring accountability? Are there any norms?

yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes through ZEO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

yes

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

yes

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 26

UDISE Code of School : 1030800902

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BAKHSHI PORA

Type of School : High

Name of School : **BHS BAKSHIPORA**

51. Total No. of students enrolled in the school? : 109

52. Total No. of students covered under Mid Day Meal Scheme : 68

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

FCI

3(i). How quality of cooked meal, particularly addition of vegetables

and supply of fruits, eggs etc. are ensured?

autoraksha

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

400.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

mdm incharge through nutritonal value of meals

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Mdmincharge/yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Once a week

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Option 1

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes by the cook

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

no

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes 4 utensils 10ltrpressure

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

no

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

yes/12/14

5(xii). Reason for not using gas based cooking and proposal to convert.

LPG

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

no

7(i). Details of orienting teachers regarding their role in the scheme?

yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

0

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

yes

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

cookby village panchayat

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning

and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

1

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

yes

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

schoolhead

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

no

10(ii). What are the mechanisms for monitoring the scheme?

through public meetings

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

through written records

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

yes

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 27

UDISE Code of School : 1030800903

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS KRESHBAL

Type of School : middle

Name of School : **BMS KRESHBAL**

53. Total No. of students enrolled in the school? : 141

54. Total No. of students covered under Mid Day Meal Scheme : 140

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MDM menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head of institution,yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

once in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes , head of institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes ,3

5(v). Whether the school/centre has cooking utensils? If yes, give

their number and size.

Yes,5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes only plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook and helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning

and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC & School head

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PTM

10(ii). What are the mechanisms for monitoring the scheme?

Through DDO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 28

UDISE Code of School : 1030800904

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : Goripora

Type of School : High

Name of School : Govt Girls Secondary School Goripora, Noorbagh

55. Total No. of students enrolled in the school? : 55

56. Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store

room?

Local transport, auto Rickshaw

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By providing balanced diet

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Meal is served as per prescribed menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

School management, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, items served as per prescribed menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, by school management and VEC members

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes, 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on

cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC, NA

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yea

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Their membership ensured in school management

10(ii). What are the mechanisms for monitoring the scheme?

Monitored by VEC and officials from department

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 29

UDISE Code of School : 1030800905

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : CHANDIHAR

Type of School : high

Name of School : BHS SANGUM

57. Total No. of students enrolled in the school? :

58. Total No. of students covered under Mid Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 30

UDISE Code of School : 1030800906

Province : Kashmir

Block of District : **IDDGAH**

School Educational Zone : **IDDGAH**

CRC : Pamposh colony

Type of School : High School

Name of School : **GOVT. BOYS HIGH SCHOOL BAGIDEDMARI**

59. Total No. of students enrolled in the school? : 138

60. Total No. of students covered under Mid Day Meal Scheme : 100

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By inspecting

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By assessing nutritional value of pulses, vegetables, eggs etc..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head of the Institution, Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

very oftenly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Head of the Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

3No.'s: 1No. Iron rice bin (300kg) 2 Plastic bins (100kg and 120kg)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

4 No. Of Aluminium Buntion. 2buntions of 35 litres and 2 No.'s of 25 litres.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes only pilates.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

N/A

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook and helper by the Head of the Institution.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Head of the Institution. School has constituted MDM committee. Nil

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No accessibility

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to

supervise preparation of meals and feeding of children. What is the effect of this initiative?

By conducting meetings. Fruitful effect.

10(ii). What are the mechanisms for monitoring the scheme?

School has constituted MDM committee for monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 31

UDISE Code of School : 1030800907

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BAKHSHI PORA

Type of School : Primary

Name of School : PS KARNABAL

61. Total No. of students enrolled in the school? : 19

62. 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?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load Carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

inspection by zeo

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

mdm menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of

vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

often

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by in charge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

no chulla

6(i). Details of plan to train teachers and organizers/cooks/helpers?

na

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

na

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

coks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food 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.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

smc

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to

supervise preparation of meals and feeding of children. What is the effect of this initiative?

meetings with parents

10(ii). What are the mechanisms for monitoring the scheme?

smc

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 32

UDISE Code of School : 1030800908

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BAKHSHI PORA

Type of School : Primary

Name of School : PS BANGLADESH

63. Total No. of students enrolled in the school? : 11

64. 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?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carrier auto

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

as per MDM Menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM Menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM in charge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

eggs served/ once week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

options 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by the cook

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If

yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2 utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

no

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

no/chulla

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

school management

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents tr meeting

10(ii). What are the mechanisms for monitoring the scheme?

school management and VEC

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 33

UDISE Code of School : 103800909

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : kreshbal

Type of School : High School

Name of School : Ghs badiwuder

65. Total No. of students enrolled in the school? : 130

66. Total No. of students covered under Mid Day Meal Scheme : 60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

autoraksha

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

mdm incharge through nutritonal value of meals.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Mdmincharge/yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Once a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by the cook

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 4 utensils 10ltrpressure

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes/12/14

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cookby village panchayat

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

schoolhead

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

through public meetings

10(ii). What are the mechanisms for monitoring the scheme?

through written records

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 34

UDISE Code of School : 1030800910

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS KRESHBAL

Type of School : middle

Name of School : BMS CHUNCI FAQEER

67. Total No. of students enrolled in the school? : 60

68. Total No. of students covered under Mid Day Meal Scheme : 60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

local transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

as per MDM menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM MENU.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM incharge prepares weekly menu

3(v). Have any nutritional experts been involved in planning and

evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes, prescribed norms of mdm

3(vii). Are eggs, fruits etc. being served and how frequently?

once aweek

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by school management

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes , school management

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yas

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other

details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes large size as well as small

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2 large patiala,

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes, 7 large plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used

utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

na

6(i). Details of plan to train teachers and organizers/cooks/helpers?

na

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

proper health & hygiene , balanced meals

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children

about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

local expert lady engaged by school management &vec

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

na

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

school management &VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

na

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

by organising PTM

10(ii). What are the mechanisms for monitoring the scheme?

school management and vec

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 35

UDISE Code of School : 1030800911

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : HS GORIPORA

Type of School : Primary

Name of School : GPS GANIE MOHALLA

69. Total No. of students enrolled in the school? : 39

70. Total No. of students covered under Mid Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Local transport

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MDM Menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per nutritional value of food.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Through School management

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Prescribed norms of mdm

3(vii). Are eggs, fruits etc. being served and how frequently?

once in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

School management

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

school management

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Schol Mabagenent

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other

details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes,2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used

utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

na

6(i). Details of plan to train teachers and organizers/cooks/helpers?

na

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yez

7(i). Details of orienting teachers regarding their role in the scheme?
there membership ensured in the school management

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

na

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

na

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

school management

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

na

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

There membership ensured in the school management.

10(ii). What are the mechanisms for monitoring the scheme?

School management &vec members

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 36

UDISE Code of School : 1030800912

Province : Kashmir

Block of District : Eidgah

School Educational Zone : Eid gah

CRC : H.S. Gooripora

Type of School : Middle

Name of School : GMS Palapora

71. Total No. of students enrolled in the school? : 113

72. Total No. of students covered under Mid Day Meal Scheme : 113

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through Labour by Auto

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MDM menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the nutritional value of food.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

SSA planners .Yes weekly menu is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Mdm meal programme norms as per ssa

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

VLC & HM of School

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per

specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

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 yet

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Grain Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

160 Plates

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

Na

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Left to concerned ZEO

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Look after properly health and hygiene

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

5

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Headmaster through ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents teachers meet PTM

10(ii). What are the mechanisms for monitoring the scheme?

VLC members/ HM of School

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 37

UDISE Code of School : 1030800913

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : PAMPOSH COLONY

Type of School : middle

Name of School : BMS PAMPOSH COLONY

73. Total No. of students enrolled in the school? : 190

74. 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?

nearest ration depo

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Supervised by head of the institute and bMDM incharge

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Menu is simply prepared as per the nutritional value of food.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head and MDM incharge plans weekly menu which is displayed in school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes,by VEC and head of institute

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, by head of the institute

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Four storage bins of large size

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes,as per requirements

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

BY DDO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PTM

10(ii). What are the mechanisms for monitoring the scheme?

Through DDO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 38

UDISE Code of School : 1030800914

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BAKHSHI PORA

Type of School : middle

Name of School : MS KHAN MOHALLA

75. Total No. of students enrolled in the school? : 52

76. Total No. of students covered under Mid Day Meal Scheme : 52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Through Labour by Auto

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MDM menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per mdm menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

incharge of mdm and h/m are planning the weekly menu...yes weekly menu is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

once in a week eggs are served

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

headmaster and VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

headmaster and incharge MDM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N/A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

4 grain bins of medium size

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes...60 plates,one bunton,one pressure cooker, etc.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

N/A

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of

teacher training conducted in this regard.

N/A

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

N/A

8(iii). Total No. of Organizers, cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

headmaster

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parent-teacher and VEC meetings are held

10(ii). What are the mechanisms for monitoring the scheme?

Z.E.O is monitoring

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NA

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,

Jammu and Kashmir

Zone Iddgah

SNO : 39

UDISE Code of School : 1030800915

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : PAMPOSH COLONY

Type of School : Primary

Name of School : PS OLD PAMPOSH COLONY

77. Total No. of students enrolled in the school? : 90

78. Total No. of students covered under Mid Day Meal Scheme : 90

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

supervised by head of the institute and mdm incharge

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

simply following the menu as per the nutritional value.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

head of the institute mdm incharge with consultation with other experts which is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by vec and head of institute

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by head of the institute

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use

for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

na

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

four storage bins of large size

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes.as per requirements

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

na

6(i). Details of plan to train teachers and organizers/cooks/helpers?

na

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

na

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

na

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

coocks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

by ddo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ptm

10(ii). What are the mechanisms for monitoring the scheme?

through ddo

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

na

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 40

UDISE Code of School : 1030800916

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : PAMPOSH COLONY

Type of School : middle

Name of School : **GMS GUZARBAL**

79. Total No. of students enrolled in the school? : 76

80. Total No. of students covered under Mid Day Meal Scheme : 76

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

ration ghat

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

supervised by Head

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The HM and all teachers plan menu. Yes the menu is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, the HM and two teachers ensure that a good quality and quantity of vegetables and dals are served to the students

3(vii). Are eggs, fruits etc. being served and how frequently?

Eggs are served once in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headmaster and a teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for

cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

No

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

250 meters about 8 minutes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Food is tasted by teachers first to check the quality and quantity

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

3 big bins with lids plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

3 . 15 kg.1 10 kg 1 and 5 kg 1 .

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

, kerosene gas

5(xii). Reason for not using gas based cooking and proposal to convert.

We are using

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is

the mechanism for ensuring accountability? Are there any norms?

School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

School is organising meetings with them

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 41

UDISE Code of School : 1030800917

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : PAMPOSH COLONY

Type of School : middle

Name of School : **BMS SHEIKH COLONY**

81. Total No. of students enrolled in the school? : 66

82. Total No. of students covered under Mid Day Meal Scheme : 66

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load Carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

supervised by head of the institute and mdm incharge

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

menu is simply prepared as per the nutritional value.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Hm and teacher incharge plan the menu. yes the menu is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Hm and teacher incharge

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes HM of the institute

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

trunk(larger size)

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes as per requirement

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

no

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?
look after health and hygiene

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

DDO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PTM

10(ii). What are the mechanisms for monitoring the scheme?

through DDO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 42

UDISE Code of School : 1030800918

Province : Kashmir

Block of District : Eidgah

School Educational Zone : Eidgah

CRC : Chandihar

Type of School : Middle

Name of School : Govt Girls Middle School Tibtain Colony

83. Total No. of students enrolled in the school? : 45

84. Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are taken from Fair Price shop directly in auto to the school in the presence of a teacher , Head teacher and a VEC member

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every day vegetables and other food items are tasted by two teachers to ensure the quality of food.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

menu is simply prepared as per the nutritional value.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The HM and all teachers plan menu. Yes the menu is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, the HM and two teachers ensure that a good quality and quantity of vegetables and dals are served to the students

3(vii). Are eggs, fruits etc. being served and how frequently?

Eggs are served once in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Headmaster and a teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

No

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

250 meters about 8 minutes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Food is tasted by teachers first to check the quality and quantity

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

3 big bins with lids plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

3 . 15 kg.1 10 kg 1 and 5 kg 1 .

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

, kerosene gas

5(xii). Reason for not using gas based cooking and proposal to convert.

We are using

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

School.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

School is organising meetings with them

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 43

UDISE Code of School : 1030800919

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : CHANDIHAR

Type of School : Middle

Name of School : **MS SANGUM B**

85. Total No. of students enrolled in the school? : 45

86. Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carrier

3(i). How quality of cooked meal, particularly addition of vegetables

and supply of fruits, eggs etc. are ensured?

vegetables and other food items used every day and teachers tasted the food to quality of food

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

menu is simply prepared as per the nutritional value.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

headmaster and teachers plan menu . yes the menu is display in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes the HM and teachers ensure the quality of food and vegetables,

3(vii). Are eggs, fruits etc. being served and how frequently?

eggs are served once in a month

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

options 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

HM and teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

no

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

300 meters about 10 minutes

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

food is tasted by teacher first to check the quality and quantity

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

4 big bins with lids plastic

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

as per requirement

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

kerosin gass

5(xii). Reason for not using gas based cooking and proposal to convert.

using

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

look after health and hygiene

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing

mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

school organising meetings with them

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 44

UDISE Code of School : 1030800924

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS KRESHBAL

Type of School : Primary

Name of School : **PS BANPORA BAKSHIPORA**

87. Total No. of students enrolled in the school? : 23

88. Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

private load carriers

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

good quality food

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

headmaster and the other staff members check the MDM daily before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

yes the headmaster of the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no but staff members discussed for betterment of students

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no but the teachers and head master ensure quality of food

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if

yes, then by whom?

yes by vec and head of institute

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure

quality and quantity of food in case food is procured from a centralized kitchen?

staff members ensure quality and quantity of food

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes plastic 3bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 40 plates with glasses and spoons

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

using

6(i). Details of plan to train teachers and organizers/cooks/helpers?

up to the department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

satisfactory

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook .

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

head master of the school with vec and SMC of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

regular meetings with them

10(ii). What are the mechanisms for monitoring the scheme?

vec involvement

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 45

UDISE Code of School : 1030800925

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : HS GORIPORA

Type of School : Primary

Name of School : **PS CHANA MOHALLA**

89. Total No. of students enrolled in the school? : 9

90. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

vegetables and other food items used every day and teachers tasted and the quality of food

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

headmaster and the other staff members check the MDM daily before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

yes the Concerned headmaster of the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no but the teachers and head master ensure quality of food

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by vec and head of institute

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the

school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

staff members ensure quality and quantity of food

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 06 plates with glasses and spoons

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly

eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

Using

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

satisfactory

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

head master of the school with vec and SMC of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

regular meetings with them

10(ii). What are the mechanisms for monitoring the scheme?

vec involvement

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

**Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir**

Zone Iddgah

SNO : 46

UDISE Code of School : 1030800927

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS KRESHBAL

Type of School : Primary

Name of School : **PS RESHIPORA**

91. Total No. of students enrolled in the school? : 26

92. Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI

godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

very good quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

headmaster and the other staff members check the MDM daily before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

yes the headmaster of the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no but staff members discussed for betterment of students

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no but the teachers and head master ensure quality of food

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid

day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by vec and head of institute

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

staff members ensure quality and quantity of food

5(iv). Whether school/centre has storage bins? If yes, give number, size

and nature of bins.

yes plastic 3bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 40 plates with glasses and spoons

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

provided in classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

cooks and teachers must be given training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?
teachers are playing very important role

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

teachers are playing very important role

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

yes

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of

cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

head master of the school with vec and SMC of the school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

regular meeting with them.

10(ii). What are the mechanisms for monitoring the scheme?

v e c involment

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 47

UDISE Code of School : 1030800928

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : PAMPOSH COLONY

Type of School : Primary

Name of School : PS SHEIKH COLONY GUZARBAL

93. Total No. of students enrolled in the school? : 62

94. Total No. of students covered under Mid Day Meal Scheme : 62

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Fair price shop

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by teachers

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

headmaster and the other staff members check the MDM daily before serving.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head teacher of the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Na

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes head teacher and incharge ensure both quality and quantity of vegetables and deals etc

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes head teacher and incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

no

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

food is checked by teachers to ensure that it is good

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 2 12ltr bunton and 8ltr pressure cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

for some

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

provided in classroom

5(xi). Nature of fuel being used (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?

cooks and teachers must be given training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

teachers are playing very important role

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks

8(ii). Where NGOs are involved, it may be specified whether their

selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the

effect of this initiative?

school organise ptm

10(ii). What are the mechanisms for monitoring the scheme?

DDO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

na

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 48

UDISE Code of School : 1030800929

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : HS GORIPORA

Type of School : Middle

Name of School : KGBV GORIPORA

95. Total No. of students enrolled in the school? : 17

96. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by teachers

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

menu is simply prepared as per the nutritional value.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

headmaster and teachers plan menu . yes the menu is display in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no but staff members discussed for betterment of students

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes head teacher and incharge ensure both quality and quantity of vegetables and deals etc

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

pucca kitchen

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

food is checked by teachers to ensure that it is good

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 2 12ltr bunton and 8ltr pressure cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

through training

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

teachers are playing very important role

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks

8(ii). Where NGOs are involved, it may be specified whether their

selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to

supervise preparation of meals and feeding of children. What is the effect of this initiative?

school organise ptm

10(ii). What are the mechanisms for monitoring the scheme?

DDO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 49

UDISE Code of School : 1030800930

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : PAMPOSH COLONY

Type of School : Primary

Name of School : **PS NEW COLONY PALAPORA**

97. Total No. of students enrolled in the school? : 23

98. Total No. of students covered under Mid Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By tasting the meals after meal is ready

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

By oral inspection.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Weekly menu is planned by HM of the school menu is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Never as there is no such provision

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes as menu is maintained

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes eggs are provided frequently.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by HM and incharge and incharge of mdm

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the

school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

One bin of big size

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Sufficient number

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

One

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No classroom is used for serving the mdm

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No such provision is at school level

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Oriented orally

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

1

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

HM engaged the cook locally

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Locals frequently check the mdm

10(ii). What are the mechanisms for monitoring the scheme?

Department

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned?
If yes, what are the parameters of the study?

No

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 50

UDISE Code of School : 1030800931

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : CHANDIHAR

Type of School : Primary

Name of School : **PS KAKASAHIB**

99. Total No. of students enrolled in the school? : 31

100. Total No. of students covered under Mid Day Meal Scheme : 31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are taken from fair price shop by auto upto school

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By teachers

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head teacher, yes the menu is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

N. A

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes the Head teacher & teacher in charge ensure both quality & quantity of vegetables, Dals etc

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes , Hm & teacher incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

No

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If

yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

N. A

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Food is tasted by teachers first to check the quality & quantity of food

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

2 Buckets with plastic lid

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

15 kgs, 10 kgs

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes , 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

N. A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

N. A

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

School

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

School is organizing PTM

10(ii). What are the mechanisms for monitoring the scheme?

DDO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

N. A

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 51

UDISE Code of School : 1030800932

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : MS KRESHBAL

Type of School : Primary

Name of School : PS SHEIKH HAMZA COLONY

101. Total No. of students enrolled in the school? : 57

102. Total No. of students covered under Mid Day Meal Scheme : 57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

in load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by teachers

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

by VEC and teachers.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headteacher yes menu is displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes the headmaster and other teacher ensure that a good quality and quantity of vegetables

3(vii). Are eggs, fruits etc. being served and how frequently?

Eggs are served once in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per

specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

tasted everyday by teachers

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes but need to replace

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes but needs more

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

no

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

provided in one room of the school

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

kerosine

5(xii). Reason for not using gas based cooking and proposal to convert.

not provided by department

6(i). Details of plan to train teachers and organizers/cooks/helpers?

training must be given to cook as well as teachers

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

teachers are playing very important role

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers, cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

not given yet

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

by school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

school organizing PTM

10(ii). What are the mechanisms for monitoring the scheme?

DDO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

N/A

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 52

UDISE Code of School : 1030800933

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BAKSHI PORA

Type of School : Primary

Name of School : PS PATI SHALLABUGH

103. Total No. of students enrolled in the school? : 14

104. Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Food grains are taken from FPS directly in auto to school in presence of a teacher

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Every day vegetables and other food items are tested by two teachers to ensure the quality of food

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

by VEC and teachers.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The headmaster and MDM in charge , yes menu is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes the headmaster and other teacher ensure that a good quality and quantity of vegetables

3(vii). Are eggs, fruits etc. being served and how frequently?

Eggs are served once in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes , headmaster and a teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

No

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No, rented

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Food is tested by teachers first to check the quality and quantity

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

one big bin of steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1,10 ltr 1,10 kg 1, 3 kg

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes , one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used

utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

traditional method of firewood etc

5(xii). Reason for not using gas based cooking and proposal to convert.

Not enough funds to purchase gas

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

School

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

School parents meeting

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 53

UDISE Code of School : 1030800934

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BAKHSHI PORA

Type of School : Primary

Name of School : PS GORIHANJI MOHALLA

105. Total No. of students enrolled in the school? : 25

106. Total No. of students covered under Mid Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

autoraksha

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

mdm incharge through nutritonal value of meals.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Once a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by the cook

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes 4 utensils 10ltrpressure

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes/12/14

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

yes

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cookby village panchayat

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

schoolhead

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

through public meetings

10(ii). What are the mechanisms for monitoring the scheme?

through written records

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

no

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 54

UDISE Code of School : 1030800935

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : CHANDIHAR

Type of School : Primary

Name of School : PS BONPORA SANGAM B

107. Total No. of students enrolled in the school? : 22

108. Total No. of students covered under Mid Day Meal Scheme : 22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

self and directly in the school

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

food items and vegetables every day are tasted by teachers to ensure the quality of food

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

mdm menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HM and teacher yes menu is display in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes the

3(vii). Are eggs, fruits etc. being served and how frequently?

eggs served once in month

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes Hm and teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

no

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

rented

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

food is tasted by teachers first to check the quality and quantity

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

one big bin of steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes as per requirement

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

kerosin gass

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

needed trainings

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

school parent meeting

10(ii). What are the mechanisms for monitoring the scheme?

DDO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Office of the Chief Education Officer Srinagar
MID-DAY MEAL of Directorate School Education Kashmir,
Jammu and Kashmir

Zone Iddgah

SNO : 55

UDISE Code of School : 1030800938

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BAKHSHI PORA

Type of School : Primary

Name of School : PS GANIE MOHALA TAKAN WARI

109. Total No. of students enrolled in the school? : 9

110. Total No. of students covered under Mid Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

self and directly in the school

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

as per MDM Menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

mdm menue.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

mdm in charge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

noý

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes

3(vii). Are eggs, fruits etc. being served and how frequently?

eggs/once month

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes tr in charge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use

for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

no

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

rented

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

food is tested by teacher first to check the quality and quantity

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

one big bin of steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

as per requirements

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

no

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

not enough funds to purchase gas

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Time to time traing Program Organise by the DSEK

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

yes

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook Cum Helper RS.1000 per head

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

school

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

school parents meeting

10(ii). What are the mechanisms for monitoring the scheme?

DDO

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

N/A

MID-DAY MEAL of Directorate School Education Kashmir, Jammu and Kashmir

Zone Iddgah

SNO : 55

UDISE Code of School : 1030800939

Province : Kashmir

Block of District : Iddgah

School Educational Zone : Iddgah

CRC : BAKSHI PORA

Type of School : Primary

Name of School : PS BANGLADESH -B

111. Total No. of students enrolled in the school? : 37

112. Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

food grains are taken from FPS directly in auto to the school in presence of a teacher

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

every day vegetables and other food items are tested by two teachers to ensure the quality of food

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Nutritious Meals Served to the children but there is no any process to measuring the Calorific values

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

mdm menue.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

the headmaster and MDM in charge yes menu is displayed in the school

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes the headmaster and other teacher ensure that a good quality and quantity of vegetables

3(vii). Are eggs, fruits etc. being served and how frequently?

eggs are served once in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes headmaster and a teacher

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

No

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No,rented

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

food is tested by teachers first to check the quality and quantity

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

one big bin of steel

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

1, 10 ltr 1, 10 kg 1, 5 kg

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash

facility/counters with soap? If yes, give their number.

Yes ,one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

traditional method of firewood etc

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