Office Zonal Education Officer, Imamsahib
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

District: Shopian

Zone :-Imamsahaib

SNO : 1
UDISE Code of School : **01150203101**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : MELHURA
Type of School : Government
Name of School : **UPS DARBAGH**

1(i).Total No. of students enrolled in the school? : **75**

1(ii).Total No. of students covered under Mid Day Meal Scheme : **75**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

monitored on weekly basis?

Yes

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x15

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

2

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

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 2

UDISE Code of School : **01150200301**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **HS AGLAR**

1(i).Total No. of students enrolled in the school? : **97**

1(ii).Total No. of students covered under Mid Day Meal Scheme : **97**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x16

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

2

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

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 3

UDISE Code of School : **01150200352**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **PS BONGAM AGLAR**

1(i).Total No. of students enrolled in the school? : **30**

1(ii).Total No. of students covered under Mid Day Meal Scheme : **30**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x17

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 4

UDISE Code of School : **01150200705**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **PS SHAHANSHAH MOHLA AWANEERA**

1(i).Total No. of students enrolled in the school? : **8**

1(ii).Total No. of students covered under Mid Day Meal Scheme : **8**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x18

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 5

UDISE Code of School : **01150200702**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **GPS AWANEERA**

1(i).Total No. of students enrolled in the school? : **6**

1(ii).Total No. of students covered under Mid Day Meal Scheme : **6**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x19

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 6

UDISE Code of School : **01150202501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **PS CHEKI-BALA**

1(i).Total No. of students enrolled in the school? : **4**

1(ii).Total No. of students covered under Mid Day Meal Scheme : **4**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x20

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 7

UDISE Code of School : **01150202101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **PS POSHMARG**

1(i).Total No. of students enrolled in the school? : **14**

1(ii)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?

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x21

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 8

UDISE Code of School : **01150207401**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **PS MUJMARG**

1(i).Total No. of students enrolled in the school? : **26**

1(ii)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?

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x22

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 9

UDISE Code of School : **01150207801**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **PS NADIMARG**

1(i).Total No. of students enrolled in the school? : **11**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **11**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x23

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 10

UDISE Code of School : **01150206201**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **PS KRALCHEK**

1(i).Total No. of students enrolled in the school? : **15**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **15**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x24

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 11

UDISE Code of School : **01150203801**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **UPS DURPORA**

1(i).Total No. of students enrolled in the school? : **47**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **47**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x25

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 12

UDISE Code of School : **01150202101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **UPS CHEIRAMARG**

1(i).Total No. of students enrolled in the school? : **41**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **41**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x26

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 13

UDISE Code of School : **01150200701**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Zainapora

Type of School : Government

Name of School : **MS AWANEERA**

1(i).Total No. of students enrolled in the school? : **21**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **21**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x27

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 14

UDISE Code of School : **01150208101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Nadigam

Type of School : Government

Name of School : **PS NOWPORA**

1(i).Total No. of students enrolled in the school? : **18**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **18**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x28

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 15

UDISE Code of School : **01150203501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : Nadigam

Type of School : Government

Name of School : **PS DAGAPORA**

1(i).Total No. of students enrolled in the school? : **15**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **15**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x29

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 16

UDISE Code of School : **01150205501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS KASHIVA**

1(i).Total No. of students enrolled in the school? : **24**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **24**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x30

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 17

UDISE Code of School : **01150202202**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS CHEDIPORA**

1(i).Total No. of students enrolled in the school? : **26**

1(ii)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?

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x31

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 18

UDISE Code of School : **01150209603**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **PS NEW COLONY TULRAN**

1(i).Total No. of students enrolled in the school? : **5**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **5**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x32

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 19

UDISE Code of School : **01150202601**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **UPS CHEKI-SANGRAN**

1(i).Total No. of students enrolled in the school? : **70**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **70**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x33

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

2

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

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 20

UDISE Code of School : **01150209601**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **UPS TULRAN**

1(i).Total No. of students enrolled in the school? : **41**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **41**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x34

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 21

UDISE Code of School : **01150202602**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **PS NADPORA CHEKI SANGRAN**

1(i).Total No. of students enrolled in the school? : **19**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **19**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x35

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 22

UDISE Code of School : **01150201702**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **UPS MALIK MOHLA CHITRAGAM**

1(i).Total No. of students enrolled in the school? : **23**

1(ii)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?

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x36

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 23

UDISE Code of School : **01150201657**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS TAING MOHLA CHITRAGAM**

1(i).Total No. of students enrolled in the school? : **13**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **13**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x37

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 24

UDISE Code of School : **01150201658**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS MIR MOHLA CHITRAGAM**

1(i).Total No. of students enrolled in the school? : **8**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **8**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x38

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 25

UDISE Code of School : **01150201653**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS GANIE MOHLA CHITRAGAM**

1(i).Total No. of students enrolled in the school? : **9**

1(ii)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?

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x39

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 26

UDISE Code of School : **01150201601**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **HS CHITRAGAM**

1(i).Total No. of students enrolled in the school? : **30**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **30**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x40

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

2

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

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 27

UDISE Code of School : **01150201659**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS BHAT MOHLA CHITRAGAM**

1(i).Total No. of students enrolled in the school? : **4**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **4**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x41

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 28

UDISE Code of School : **01150200102**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **PS SHEIKH MOHLA ALOORA**

1(i).Total No. of students enrolled in the school? : **14**

1(ii)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?

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x42

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 29

UDISE Code of School : **01150200203**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **PS NOOR MOHLA ALAMGUNJ**

1(i).Total No. of students enrolled in the school? : **10**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **10**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x43

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 30

UDISE Code of School : **01150200201**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **UPS ALAMGUNJ**

1(i).Total No. of students enrolled in the school? : **77**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **77**

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?

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x44

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

2

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

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 31

UDISE Code of School : **01150200101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **UPS ALOORA**

1(i).Total No. of students enrolled in the school? : **50**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **50**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x45

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

2

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

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 32

UDISE Code of School : **01150203701**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **HS D K PORA**

1(i).Total No. of students enrolled in the school? : **43**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **43**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x46

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

2

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

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 33

UDISE Code of School : **01150201001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **UPS BADIMARG**

1(i).Total No. of students enrolled in the school? : **40**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **40**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x47

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

2

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

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 34

UDISE Code of School : **01150203301**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **UPS DRAWANI**

1(i).Total No. of students enrolled in the school? : **25**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **25**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

person?

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x48

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 35

UDISE Code of School : **01150201102**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS THOKERPORA**

1(i).Total No. of students enrolled in the school? : **52**

1(ii)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?

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x49

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 36

UDISE Code of School : **01150200401**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **UPS AMBERBUGH**

1(i).Total No. of students enrolled in the school? : **44**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **44**

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

Fair Price Shop

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

Hand cart, Loadcareer,

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

by providing weekly menu cotaining pulses, eggs, vegetables

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

by providing requisite amount of vegetables

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

no particular system is available.

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

ZEO

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

No

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

No

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

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?

by VEC and Monitoring officials from block and District level

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

by VEC and Monitoring officials from block and District level

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

Yes

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

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

Yes

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

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

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

2

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

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- 15x50

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

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

in this regard.

No

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

1

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

No

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

1

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

No

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

-Cook Cum Helpers

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

Cooks are engaged by Headmaster, in consent with local VEC

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

Wide publicity and proper counselling

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

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 37

UDISE Code of School : **01150201101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **UPS BANDPAWA**

1(i).Total No. of students enrolled in the school? : **30**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **30**

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

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x51

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 38

UDISE Code of School : **01150204001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **UPS GUND DARVESH**

1(i).Total No. of students enrolled in the school? : **48**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **48**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x52

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 39

UDISE Code of School : **01150207952**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **PS TAKIYA NARWANI**

1(i).Total No. of students enrolled in the school? : **8**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **8**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x53

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 40

UDISE Code of School : **01150204303**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **PS BONPORA HANDEW**

1(i).Total No. of students enrolled in the school? : **7**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **7**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x54

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 41

UDISE Code of School : **01150202001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **UPS CHOTIPORA**

1(i).Total No. of students enrolled in the school? : **39**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **39**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x55

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 42

UDISE Code of School : **01150211501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **PS BATAPORA PALPORA**

1(i).Total No. of students enrolled in the school? : **5**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **5**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x56

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

0

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 43

UDISE Code of School : **01150207953**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **PS CHALAKPORA NARWANI**

1(i).Total No. of students enrolled in the school? : **12**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **12**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x57

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 44

UDISE Code of School : **01150207901**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **PS NARWANI**

1(i).Total No. of students enrolled in the school? : **12**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **12**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x58

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 45

UDISE Code of School : **01150204301**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **MS HANDEW**

1(i).Total No. of students enrolled in the school? : **61**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **61**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x59

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 46

UDISE Code of School : **01150206701**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **MS MANIHAL**

1(i).Total No. of students enrolled in the school? : **35**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **35**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x60

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 47

UDISE Code of School : **01150206703**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **PS NEW COLONY MANIHAL**

1(i).Total No. of students enrolled in the school? : **6**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **6**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x61

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 48

UDISE Code of School : **01150204503**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **PS HEFF SHIRMAL**

1(i).Total No. of students enrolled in the school? : **26**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x62

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 50

UDISE Code of School : **01150208901**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **UPS SUGAN**

1(i).Total No. of students enrolled in the school? : **106**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **106**

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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x64

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

3

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 51

UDISE Code of School : **01150204501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **HS HEFF SHIRMAL**

1(i).Total No. of students enrolled in the school? : **44**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **44**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x65

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 52

UDISE Code of School : **01150204601**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **PS HEFFKHURI**

1(i).Total No. of students enrolled in the school? : **12**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **12**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x66

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 53

UDISE Code of School : **01150209102**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **PS KUMAR MOHLA SHIRMAL**

1(i).Total No. of students enrolled in the school? : **16**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **16**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x67

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 54

UDISE Code of School : **01150209101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **PS SHIRMAL**

1(i).Total No. of students enrolled in the school? : **55**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **55**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x68

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 55

UDISE Code of School : **01150208953**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **PS MALNAD SUGAN**

1(i).Total No. of students enrolled in the school? : **30**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **30**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x69

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 56

UDISE Code of School : **01150210303**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **PS GUND WOYEN**

1(i).Total No. of students enrolled in the school? : **5**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **5**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x70

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 57

UDISE Code of School : **01150201401**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **UPS BARBUGH**

1(i).Total No. of students enrolled in the school? : **35**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **35**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x71

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 58

UDISE Code of School : **01150211401**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **PS WACHOHALAN**

1(i).Total No. of students enrolled in the school? : **21**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **21**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x72

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 59

UDISE Code of School : **01150211301**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **PS HARIPORA**

1(i).Total No. of students enrolled in the school? : **4**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **4**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x73

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 60

UDISE Code of School : **01150201801**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **PS CHITERWACH**

1(i).Total No. of students enrolled in the school? : **35**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **35**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x74

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 61

UDISE Code of School : **01150210301**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **UPS WOYEN**

1(i).Total No. of students enrolled in the school? : **42**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **42**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x75

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 62

UDISE Code of School : **01150205101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MANIHAL

Type of School : Government

Name of School : **UPS IMAMSAHIB**

1(i).Total No. of students enrolled in the school? : **32**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **32**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x76

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 63

UDISE Code of School : **01150205301**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **UPS KADGAM**

1(i).Total No. of students enrolled in the school? : **43**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **43**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x77

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 64

UDISE Code of School : **01150204701**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **UPS HILLOW**

1(i).Total No. of students enrolled in the school? : **23**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x78

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 65

UDISE Code of School : **01150208701**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **UPS SANGRAN**

1(i).Total No. of students enrolled in the school? : **13**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **13**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x79

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 66

UDISE Code of School : **01150203401**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **PS DOBIPORA**

1(i).Total No. of students enrolled in the school? : **0**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x80

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

0

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 67

UDISE Code of School : **01150205601**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **UPS KENIGAM**

1(i).Total No. of students enrolled in the school? : **78**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **78**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x81

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 68

UDISE Code of School : **01150206002**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **PS SOFI MOHLA KHARWARA**

1(i).Total No. of students enrolled in the school? : **11**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **11**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x82

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 69

UDISE Code of School : **01150206001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **UPS KHARWARA**

1(i).Total No. of students enrolled in the school? : **20**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **20**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x83

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 70

UDISE Code of School : **01150206901**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **PS MALIKGUND**

1(i).Total No. of students enrolled in the school? : **17**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x84

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 71

UDISE Code of School : **01150210502**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **PS CHANCHWARA**

1(i).Total No. of students enrolled in the school? : **15**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **15**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x85

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 72

UDISE Code of School : **01150207001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **PS MALIBUGH**

1(i).Total No. of students enrolled in the school? : **6**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **6**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x86

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 73

UDISE Code of School : **01150210901**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **UPS KOONSU**

1(i).Total No. of students enrolled in the school? : **51**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **51**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x87

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 74

UDISE Code of School : **01150210501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **PS ZAINABATOO**

1(i).Total No. of students enrolled in the school? : **9**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x88

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 75

UDISE Code of School : **01150208201**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **UPS PARGOCHI**

1(i).Total No. of students enrolled in the school? : **104**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **104**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x89

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 76

UDISE Code of School : **01150206501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **HS LOSEDANEW**

1(i).Total No. of students enrolled in the school? : **66**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x90

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 77

UDISE Code of School : **01150205452**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **PS GANIE MOHLA KUTPORA**

1(i).Total No. of students enrolled in the school? : **1**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **1**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x91

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 78

UDISE Code of School : **01150207602**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **GUPS NADIGAM**

1(i).Total No. of students enrolled in the school? : **17**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x92

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 79

UDISE Code of School : **01150205401**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **UPS KUTPORA**

1(i).Total No. of students enrolled in the school? : **25**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **25**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x93

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 80

UDISE Code of School : **01150207601**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **HS NADIGAM**

1(i).Total No. of students enrolled in the school? : **58**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **58**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x94

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 81

UDISE Code of School : **01150207652**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **PS HOSPITAL COLONY NADIGAM**

1(i).Total No. of students enrolled in the school? : **5**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **5**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x95

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 82

UDISE Code of School : **01150200501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **PS ALISHAPORA**

1(i).Total No. of students enrolled in the school? : **0**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x96

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

0

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 83

UDISE Code of School : **01150211101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **PS WADIPORA**

1(i).Total No. of students enrolled in the school? : **0**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x97

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 84

UDISE Code of School : **01150204901**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **PS HUSHANGPORA**

1(i).Total No. of students enrolled in the school? : **20**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **20**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x98

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 85

UDISE Code of School : **01150209801**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **UPS URPARA**

1(i).Total No. of students enrolled in the school? : **27**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **27**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x99

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 86

UDISE Code of School : **01150202902**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS SHEIKH MOHLA DACHOO**

1(i).Total No. of students enrolled in the school? : **21**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **21**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x100

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 87

UDISE Code of School : **01150202901**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **UPS DACHOO**

1(i).Total No. of students enrolled in the school? : **70**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **70**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x101

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 88

UDISE Code of School : **01150204801**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **HS HOMHUNA**

1(i).Total No. of students enrolled in the school? : **49**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **49**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x102

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 89

UDISE Code of School : **01150200901**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **UPS BADIGAM**

1(i).Total No. of students enrolled in the school? : **37**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x103

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 90

UDISE Code of School : **01150204802**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : HANDEW

Type of School : Government

Name of School : **PS GULZARPORA HOMHUNA**

1(i).Total No. of students enrolled in the school? : **50**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **50**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x104

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 91

UDISE Code of School : **01150208002**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **PS NILDOORA**

1(i).Total No. of students enrolled in the school? : **35**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **35**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x105

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 92

UDISE Code of School : **01150208001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : NADIGAM

Type of School : Government

Name of School : **UPS NILDOORA**

1(i).Total No. of students enrolled in the school? : **41**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **41**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x106

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 93

UDISE Code of School : **01150208452**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS TAKIYA REBAN**

1(i).Total No. of students enrolled in the school? : **13**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **13**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x107

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 94

UDISE Code of School : **01150208401**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **GPS REBAN**

1(i).Total No. of students enrolled in the school? : **14**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x108

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 95

UDISE Code of School : **01150211001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS KHARGUND**

1(i).Total No. of students enrolled in the school? : **19**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **19**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x109

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 96

UDISE Code of School : **01150205701**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **PS KHAJAPORA**

1(i).Total No. of students enrolled in the school? : **45**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x110

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 97

UDISE Code of School : **01150208402**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : CHITRAGAM

Type of School : Government

Name of School : **MS REBAN**

1(i).Total No. of students enrolled in the school? : **64**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **64**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x111

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 98

UDISE Code of School : **01150208801**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **PS SOFIPORA**

1(i).Total No. of students enrolled in the school? : **22**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x112

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 99

UDISE Code of School : **01150205001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **UPS HYDERGUND**

1(i).Total No. of students enrolled in the school? : **66**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x113

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 100

UDISE Code of School : **01150208501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **UPS RESHIPORA**

1(i).Total No. of students enrolled in the school? : **40**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **40**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x114

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 101

UDISE Code of School : **01150209001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **PS SUGOO HANDHAMA**

1(i).Total No. of students enrolled in the school? : **6**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **6**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x115

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 102

UDISE Code of School : **01150201701**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **PS CHITRAGAM**

1(i).Total No. of students enrolled in the school? : **26**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x116

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 103

UDISE Code of School : **01150207201**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **PS MOOLU**

1(i).Total No. of students enrolled in the school? : **39**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **39**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x117

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 104

UDISE Code of School : **01150203001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **UPS DANGARPORA**

1(i).Total No. of students enrolled in the school? : **43**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **43**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x118

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 105

UDISE Code of School : **01150209552**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **PS DARAZPORA**

1(i).Total No. of students enrolled in the school? : **10**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **10**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x119

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 106

UDISE Code of School : **01150209501**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **GPS T WANGAM**

1(i).Total No. of students enrolled in the school? : **17**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x120

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 107

UDISE Code of School : **01150200601**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **PS ARIPORA**

1(i).Total No. of students enrolled in the school? : **6**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **6**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x121

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 108

UDISE Code of School : **01150206401**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **PS LADINULY POSHWARI**

1(i).Total No. of students enrolled in the school? : **46**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **46**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x122

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 109

UDISE Code of School : **01150206301**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **UPS KUNGNOO**

1(i).Total No. of students enrolled in the school? : **34**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **34**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x123

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 110

UDISE Code of School : **01150206801**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **UPS MALDEERA**

1(i).Total No. of students enrolled in the school? : **32**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **32**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x124

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 111

UDISE Code of School : **01150209502**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **MS T WANGAM**

1(i).Total No. of students enrolled in the school? : **54**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **54**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x125

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 112

UDISE Code of School : **01150209555**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : T. WANGAM

Type of School : Government

Name of School : **PS LONEPORA T WANGAM**

1(i).Total No. of students enrolled in the school? : **34**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **34**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x126

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 113

UDISE Code of School : **01150209455**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : TRENZ

Type of School : Government

Name of School : **PS NAIDGUND**

1(i).Total No. of students enrolled in the school? : **39**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **39**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x127

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 114
UDISE Code of School : **01150209454**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **PS BABAKHIDER TRENZ**

1(i).Total No. of students enrolled in the school? : **9**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x128

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 115
UDISE Code of School : **01150209453**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **PS KHURAMPORA**

1(i).Total No. of students enrolled in the school? : **0**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x129

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

0

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 116
UDISE Code of School : **01150204201**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **PS GUNCHIPORA**

1(i).Total No. of students enrolled in the school? : **21**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **21**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x130

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

0

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 117
UDISE Code of School : **01150207301**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **PS MOHANPORA**

1(i).Total No. of students enrolled in the school? : **36**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **36**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x131

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 118
UDISE Code of School : **01150209457**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **PS LANGANDOORA**

1(i).Total No. of students enrolled in the school? : **23**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x132

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

0

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 119
UDISE Code of School : **01150209456**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **PS NADANDAR TRENZ**

1(i).Total No. of students enrolled in the school? : **11**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **11**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x133

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 120
UDISE Code of School : **01150209402**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **PS TRENZ**

1(i).Total No. of students enrolled in the school? : **18**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **18**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x134

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 121
UDISE Code of School : **01150211601**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **PS VOTERPORA**

1(i).Total No. of students enrolled in the school? : **0**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x135

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

0

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 122
UDISE Code of School : **01150209201**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **PS THEARAN**

1(i).Total No. of students enrolled in the school? : **39**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **39**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x136

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 123
UDISE Code of School : **01150208301**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **UPS PEHLIPORA**

1(i).Total No. of students enrolled in the school? : **28**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **28**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x137

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 124
UDISE Code of School : **01150209401**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **GMS TRENZ**

1(i).Total No. of students enrolled in the school? : **37**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x138

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 125
UDISE Code of School : **01150209421**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : TRENZ
Type of School : Government
Name of School : **HS TRENZ**

1(i).Total No. of students enrolled in the school? : **26**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x139

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 126
UDISE Code of School : **01150210108**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : MELHURA
Type of School : Government
Name of School : **PS AHANPORA WACHI**

1(i).Total No. of students enrolled in the school? : **15**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **15**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x140

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian
Zone :-Imamsahaib
SNO : 127
UDISE Code of School : **01150210106**
Province : **Kashmir**
Block of District : **Shopian**
School Educational Zone **: Imamsahaib**
CRC : MELHURA
Type of School : Government
Name of School : **PS HAMDAN MOHLA WACHI**

1(i).Total No. of students enrolled in the school? : **0**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **0**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x141

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 128

UDISE Code of School : **01150211201**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **PS LADHAR WACHI**

1(i).Total No. of students enrolled in the school? : **5**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **5**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x142

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 129

UDISE Code of School : **01150210001**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **PS WANDINA**

1(i).Total No. of students enrolled in the school? : **36**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **36**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x143

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 130

UDISE Code of School : **01150207103**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **PS MOHAND MOHLA MELHURA**

1(i).Total No. of students enrolled in the school? : **24**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **24**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x144

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 131

UDISE Code of School : **01150210101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **PS WACHI**

1(i).Total No. of students enrolled in the school? : **58**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **58**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x145

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for

teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 132

UDISE Code of School : **01150210105**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **UPS WACHI**

1(i).Total No. of students enrolled in the school? : **58**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **58**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x146

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 133

UDISE Code of School : **01150210109**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **PS DABALPORA WACHI**

1(i).Total No. of students enrolled in the school? : **36**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **36**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x147

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 134

UDISE Code of School : **01150207101**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **MS MELAHURA**

1(i).Total No. of students enrolled in the school? : **156**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **156**

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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x148

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 135

UDISE Code of School : **01150210104**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : MELHURA

Type of School : Government

Name of School : **HS WACHI**

1(i).Total No. of students enrolled in the school? : **16**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **16**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x149

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 136

UDISE Code of School : **01150200802**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **PS SHEIKH MOHLA BABAPORA**

1(i).Total No. of students enrolled in the school? : **42**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **42**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x150

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 137

UDISE Code of School : **01150200801**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **GPS BABAPORA**

1(i).Total No. of students enrolled in the school? : **9**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x151

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 138

UDISE Code of School : **01150208603**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **PS ARM MOHLA SAFANAGRI**

1(i).Total No. of students enrolled in the school? : **20**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **20**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x152

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

0

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 139

UDISE Code of School : **01150208601**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **UPS SAFANAGRI**

1(i).Total No. of students enrolled in the school? : **50**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **50**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x153

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 140

UDISE Code of School : **01150210402**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **BMS ZAINAPORA**

1(i).Total No. of students enrolled in the school? : **73**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **73**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x154

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 141

UDISE Code of School : **01150210401**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **GHS ZAINAPORA**

1(i).Total No. of students enrolled in the school? : **37**

1(ii)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?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring

person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x155

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

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

2

8(ii). Where NGOs are involved, it may 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 Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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

District: Shopian

Zone :-Imamsahaib

SNO : 142

UDISE Code of School : **01150210456**

Province : **Kashmir**

Block of District : **Shopian**

School Educational Zone **: Imamsahaib**

CRC : ZANAPORA

Type of School : Government

Name of School : **PS DHOBI MOHLA ZAINAPORA**

1(i).Total No. of students enrolled in the school? : **27**

1(ii)Total No. of students covered under Mid Day Meal Scheme : **27**

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Hand cart, Loadcareer,

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

by providing weekly menu cotaining pulses, eggs, vegetables

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

by providing requisite amount of vegetables

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

no particular system is available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

ZEO

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

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?

by VEC and Monitoring officials from block and District level

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by VEC and Monitoring officials from block and District level

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is

recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per 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.

2

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

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- 15x156

5(xi). Nature of fuel being used (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?

Teachers are fully involved in the implementation of the scheme at ground level

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted

in this regard.

No

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

1

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

-Cook Cum Helpers

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Cooks are engaged by Headmaster, in consent with local VEC

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this 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?

Wide publicity and proper counselling

10(ii). What are the mechanisms for monitoring the scheme?

Zonal level , District Level and Divisional level monitoring committees

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