

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201801

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : MS UDIPORA

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

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201802

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS UDIPORA

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

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

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

FCI

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

ZEO Office arranges the transportation

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

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Meals are served keeping in view the calorific value

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

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

The deptt has already nominated the weekly menu. Yes

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Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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.

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

No

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

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Cooks engaged by the deptt

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No NGO's are involved

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

2

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

Yes for 10 days

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Rs 1000 P/M

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No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201804

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS MAIDANPORA UDIPORA

5. Total No. of students enrolled in the school? : 10

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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VEC's are constituted and meetings are held quarterly

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

NA

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

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202301

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS GANAPORA

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

8. Total No. of students covered under Mid-Day Meal Scheme : 70

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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The deptt has already nominated the weekly menu. Yes

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Menu has been evaluated bt the Deptt

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The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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1

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Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202304

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KHAN MOHALLA GANAPORA

9. Total No. of students enrolled in the school? : 16

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

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

FCI

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

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Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202302

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS PATHPORA GANAPORA

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

12. Total No. of students covered under Mid-Day Meal Scheme : 3

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202201

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS LALBUGH

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

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202501

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS MALBUGH

15. Total No. of students enrolled in the school? : 103

16. Total No. of students covered under Mid-Day Meal Scheme : 103

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

1

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202502

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS MALBUGH

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

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

1

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202406

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS SONAWANI

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

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

1

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202705

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS SONAWANI

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

22. Total No. of students covered under Mid-Day Meal Scheme : 23

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

1

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202403

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS LOKIPORA MUGDAM. MOH

23. Total No. of students enrolled in the school? : 16

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

1

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202407

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS LOOKIPORA DM

25. Total No. of students enrolled in the school? : 38

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

1

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202405

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS CHATERHALL

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

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202404

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS SEHDUGPORA

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

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203401

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS KHANGUND

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

32. Total No. of students covered under Mid-Day Meal Scheme : 33

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

1

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203301

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : High

Name of School : HS SUPERNAGHAMA

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

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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

Rs 1000 P/M

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

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203303

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS SUPERNAGHMA

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

36. Total No. of students covered under Mid-Day Meal Scheme : 47

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203001

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS PALPORA

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

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

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

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

Yes one Counter

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

Yes

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

Yes

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

Yes Veranda is there

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

Gas

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

Not Applicable

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

The deptt trains the cooks

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

Yes

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

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

No

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

Yes

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

Cooks engaged by the deptt

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

No NGO's are involved

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

2

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

Yes for 10 days

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

Rs 1000 P/M

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

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

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

No

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

VEC's are constituted and meetings are held quarterly

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

NA

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

NA

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

No

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

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203002

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS PALPORA

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

40. Total No. of students covered under Mid-Day Meal Scheme : 11

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

FCI

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

ZEO Office arranges the transportation

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

that has already been written in the menu circulate by Deptt

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

Meals are served keeping in view the calorific value

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

Already circulated by Deptt.

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

The deptt has already nominated the weekly menu. Yes

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

Menu has been evaluated bt the Deptt

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

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

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

Yes Twice a week

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

Yes By the Hea of Institution

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

Yes By the Hea of Institution

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

Yes

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

Yes the HOI monitors the whole process

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

Yes .A register is mentained by the HOI

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

Yes

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

No the school has its own Kitchen

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

Not Applicable

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

Yes the school has 02 Bins

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

Yes the school has Cooking utensils

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

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202901

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS KAHIPORA

41. Total No. of students enrolled in the school? : 30

42. Total No. of students covered under Mid-Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202902

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KAHIPORA

43. Total No. of students enrolled in the school? : 15

44. Total No. of students covered under Mid-Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203101

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : BMS KACHLOO

45. Total No. of students enrolled in the school? : 96

46. Total No. of students covered under Mid-Day Meal Scheme : 96

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203102

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KACHLOO

47. Total No. of students enrolled in the school? : 45

48. Total No. of students covered under Mid-Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203103

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KACHLOO DM

49. Total No. of students enrolled in the school? : 16

50. Total No. of students covered under Mid-Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202701

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS SEHIPORA

51. Total No. of students enrolled in the school? : 33

52. Total No. of students covered under Mid-Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202703

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS NAI BASTI SEHIPORA

53. Total No. of students enrolled in the school? : 22

54. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202704

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS RATHER MOH SEHIPORA

55. Total No. of students enrolled in the school? : 8

56. Total No. of students covered under Mid-Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202706

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS DARMOHALLA SEHIPORA

57. Total No. of students enrolled in the school? : 19

58. Total No. of students covered under Mid-Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202402

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : BPS LOOKIPORA

59. Total No. of students enrolled in the school? : 15

60. Total No. of students covered under Mid-Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202601

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS MANDIGAM

61. Total No. of students enrolled in the school? : 38

62. Total No. of students covered under Mid-Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202801

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS THUKERPORA

63. Total No. of students enrolled in the school? : 43

64. Total No. of students covered under Mid-Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202024

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : High

Name of School : BHS LOKIPORA

65. Total No. of students enrolled in the school? : 59

66. Total No. of students covered under Mid-Day Meal Scheme : 59

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204401

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : High

Name of School : HS GUNDCHABUTRA

67. Total No. of students enrolled in the school? :

68. Total No. of students covered under Mid-Day Meal Scheme :

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011205201

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS ANANWAN

69. Total No. of students enrolled in the school? : 50

70. Total No. of students covered under Mid-Day Meal Scheme : 50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011205001

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS HAJIN

71. Total No. of students enrolled in the school? : 47

72. Total No. of students covered under Mid-Day Meal Scheme : 47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011205004

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS GUNDKAMAL

73. Total No. of students enrolled in the school? : 58

74. Total No. of students covered under Mid-Day Meal Scheme : 58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204405

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS NARIBAL BALA

75. Total No. of students enrolled in the school? : 51

76. Total No. of students covered under Mid-Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204404

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS NARIBAL PAYEEN

77. Total No. of students enrolled in the school? : 91

78. Total No. of students covered under Mid-Day Meal Scheme : 91

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204408

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS GUNDCHABUTRA

79. Total No. of students enrolled in the school? : 16

80. Total No. of students covered under Mid-Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204402

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS GUNDCHABUTRA BHAT MOH.

81. Total No. of students enrolled in the school? : 16

82. Total No. of students covered under Mid-Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204202

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS MONGWALPORA

83. Total No. of students enrolled in the school? : 24

84. Total No. of students covered under Mid-Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204406

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS PUKHRIBAL

85. Total No. of students enrolled in the school? : 18

86. Total No. of students covered under Mid-Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204403

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS MOSHNAR

87. Total No. of students enrolled in the school? : 16

88. Total No. of students covered under Mid-Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011205101

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS PURAN GUNDKAMAL

89. Total No. of students enrolled in the school? : 11

90. Total No. of students covered under Mid-Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204203

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS UPPERPORA MONGWALPORA

91. Total No. of students enrolled in the school? : 6

92. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204201

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : BPS MONGWALPORA

93. Total No. of students enrolled in the school? : 7

94. Total No. of students covered under Mid-Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011205005

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS DAR MOHALA HAJIN

95. Total No. of students enrolled in the school? : 13

96. Total No. of students covered under Mid-Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

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4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011205002

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS MUNERSHAH HAJIN

97. Total No. of students enrolled in the school? : 25

98. Total No. of students covered under Mid-Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011205003

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS PETHPORA ANANWAN

99. Total No. of students enrolled in the school? : 13

100. Total No. of students covered under Mid-Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011205203

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS NEW COLONEY ANANWAN

101. Total No. of students enrolled in the school? : 18

102. Total No. of students covered under Mid-Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203901

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : BMS BADRAHPAYEEN

103. Total No. of students enrolled in the school? : 70

104. Total No. of students covered under Mid-Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204701

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS KHOWERWARA

105. Total No. of students enrolled in the school? : 61

106. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203802

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS LARIGANAPORA

107. Total No. of students enrolled in the school? : 45

108. Total No. of students covered under Mid-Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204801

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS PAZIPORA

109. Total No. of students enrolled in the school? : 17

110. Total No. of students covered under Mid-Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204501

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS RAWALPORA

111. Total No. of students enrolled in the school? : 49

112. Total No. of students covered under Mid-Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204603

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS RENEN

113. Total No. of students enrolled in the school? : 16

114. Total No. of students covered under Mid-Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203801

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS RESRIPORA

115. Total No. of students enrolled in the school? : 36

116. Total No. of students covered under Mid-Day Meal Scheme : 36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204901

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS SAFALPORA

117. Total No. of students enrolled in the school? : 74

118. Total No. of students covered under Mid-Day Meal Scheme : 74

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204101

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS RESHIPORA

119. Total No. of students enrolled in the school? : 34

120. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203201

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS WANGAM

121. Total No. of students enrolled in the school? : 34

122. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

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The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

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Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

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5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

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5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

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Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203902

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS BADRAH BALLA

123. Total No. of students enrolled in the school? : 16

124. Total No. of students covered under Mid-Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204601

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : High

Name of School : HS Renan

125. Total No. of students enrolled in the school? : 18

126. Total No. of students covered under Mid-Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203704

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS DARMOHALLA BADRAHPAYEEN

127. Total No. of students enrolled in the school? : 16

128. Total No. of students covered under Mid-Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203904

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS PETHPORA BADRAHPAYEEN

129. Total No. of students enrolled in the school? : 15

130. Total No. of students covered under Mid-Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

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No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204102

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS SHIEKHPORA RESHIPORA

131. Total No. of students enrolled in the school? : 20

132. Total No. of students covered under Mid-Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204503

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KUMMAR MO RAWALPORA

133. Total No. of students enrolled in the school? : 17

134. Total No. of students covered under Mid-Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204607

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KHAN MOHALLA RENEN

135. Total No. of students enrolled in the school? : 7

136. Total No. of students covered under Mid-Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204904

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS DARVASH M. SAFALPORA

137. Total No. of students enrolled in the school? : 23

138. Total No. of students covered under Mid-Day Meal Scheme : 23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204905

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS BHAT MOH.SAFALPORA

139. Total No. of students enrolled in the school? : 14

140. Total No. of students covered under Mid-Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204903

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS MALPORA SAFALPORA

141. Total No. of students enrolled in the school? : 20

142. Total No. of students covered under Mid-Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204606

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS TAKIBAL RENEN

143. Total No. of students enrolled in the school? : 15

144. Total No. of students covered under Mid-Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203202

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KHAN MOH WONGAM

145. Total No. of students enrolled in the school? : 19

146. Total No. of students covered under Mid-Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204001

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : GMS DEEDARPORA

147. Total No. of students enrolled in the school? : 10

148. Total No. of students covered under Mid-Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204003

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS Kada Moh DEEDARPORA

149. Total No. of students enrolled in the school? : 6

150. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204004

Province : Kashmir

District Kupwara

Block of District : Qaziabad

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS SHALLPORA DEEDARPORA

151. Total No. of students enrolled in the school? : 27

152. Total No. of students covered under Mid-Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201101

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : High

Name of School : HS GULOORA

153. Total No. of students enrolled in the school? : 0

154. Total No. of students covered under Mid-Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201401

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : GMS KARGAM

155. Total No. of students enrolled in the school? : 18

156. Total No. of students covered under Mid-Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201501

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS GUNDKHAROO

157. Total No. of students enrolled in the school? : 43

158. Total No. of students covered under Mid-Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201103

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : GMS GULOORA

159. Total No. of students enrolled in the school? : 51

160. Total No. of students covered under Mid-Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201102

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS GULOORA

161. Total No. of students enrolled in the school? : 63

162. Total No. of students covered under Mid-Day Meal Scheme : 63

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201301

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS CHO GAL

163. Total No. of students enrolled in the school? : 88

164. Total No. of students covered under Mid-Day Meal Scheme : 88

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200901

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : BMS KULTOORA

165. Total No. of students enrolled in the school? : 28

166. Total No. of students covered under Mid-Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

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The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

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4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201302

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : BPS CHO GAL

167. Total No. of students enrolled in the school? : 20

168. Total No. of students covered under Mid-Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201304

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS CHOGAL MC

169. Total No. of students enrolled in the school? : 22

170. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200903

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS PUTHPORA KULTOORA

171. Total No. of students enrolled in the school? : 11

172. Total No. of students covered under Mid-Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200902

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS NAI BASTI KULTOORA

173. Total No. of students enrolled in the school? : 2

174. Total No. of students covered under Mid-Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201204

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS ZANDBATPORA

175. Total No. of students enrolled in the school? : 20

176. Total No. of students covered under Mid-Day Meal Scheme : 20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201203

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS ZANDBATPORA

177. Total No. of students enrolled in the school? : 2

178. Total No. of students covered under Mid-Day Meal Scheme : 2

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200401

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS KACHRI

179. Total No. of students enrolled in the school? : 24

180. Total No. of students covered under Mid-Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200402

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KACHRI

181. Total No. of students enrolled in the school? : 9

182. Total No. of students covered under Mid-Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201001

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS HANJISHART

183. Total No. of students enrolled in the school? : 47

184. Total No. of students covered under Mid-Day Meal Scheme : 47

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

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4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

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5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201002

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS HANJISHART

185. Total No. of students enrolled in the school? : 9

186. Total No. of students covered under Mid-Day Meal Scheme : 9

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201502

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS GUNDKAHROO

187. Total No. of students enrolled in the school? : 13

188. Total No. of students covered under Mid-Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200403

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KARGAMA

189. Total No. of students enrolled in the school? : 21

190. Total No. of students covered under Mid-Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

4

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203601

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : BMS NAHAMA

191. Total No. of students enrolled in the school? : 35

192. Total No. of students covered under Mid-Day Meal Scheme : 35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

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Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202102

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : BMS PANDITHPORA

193. Total No. of students enrolled in the school? : 54

194. Total No. of students covered under Mid-Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202101

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS PANDITHPORA

195. Total No. of students enrolled in the school? : 51

196. Total No. of students covered under Mid-Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011205301

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS HUMPORA

197. Total No. of students enrolled in the school? : 49

198. Total No. of students covered under Mid-Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204303

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : GMS MUKAM

199. Total No. of students enrolled in the school? : 116

200. Total No. of students covered under Mid-Day Meal Scheme : 116

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204302

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : BMS MUKAM

201. Total No. of students enrolled in the school? : 51

202. Total No. of students covered under Mid-Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203501

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS KRALGUND

203. Total No. of students enrolled in the school? : 102

204. Total No. of students covered under Mid-Day Meal Scheme : 102

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203602

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS NAHAMA

205. Total No. of students enrolled in the school? : 18

206. Total No. of students covered under Mid-Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011202103

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS PANDITHPORA

207. Total No. of students enrolled in the school? : 39

208. Total No. of students covered under Mid-Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204502

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS HUMPORA

209. Total No. of students enrolled in the school? : 10

210. Total No. of students covered under Mid-Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011204304

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS MUKAM

211. Total No. of students enrolled in the school? : 7

212. Total No. of students covered under Mid-Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203701

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS BICHERWARA

213. Total No. of students enrolled in the school? : 26

214. Total No. of students covered under Mid-Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011203502

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS DALGATE KRALGUND

215. Total No. of students enrolled in the school? : 28

216. Total No. of students covered under Mid-Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200701

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : High

Name of School : HS POHRUPETH

217. Total No. of students enrolled in the school? : 64

218. Total No. of students covered under Mid-Day Meal Scheme : 64

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200601

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : MS HARIPORA

219. Total No. of students enrolled in the school? : 53

220. Total No. of students covered under Mid-Day Meal Scheme : 53

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200101

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : High

Name of School : HS KHANOO

221. Total No. of students enrolled in the school? : 62

222. Total No. of students covered under Mid-Day Meal Scheme : 62

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200201

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS UJROO

223. Total No. of students enrolled in the school? : 41

224. Total No. of students covered under Mid-Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200303

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS UNISOO

225. Total No. of students enrolled in the school? : 85

226. Total No. of students covered under Mid-Day Meal Scheme : 85

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200501

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS WAHIPORA

227. Total No. of students enrolled in the school? : 99

228. Total No. of students covered under Mid-Day Meal Scheme : 99

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200802

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS BUNGAM HAJIMOHALLA

229. Total No. of students enrolled in the school? : 33

230. Total No. of students covered under Mid-Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200801

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS BUNGAM

231. Total No. of students enrolled in the school? : 54

232. Total No. of students covered under Mid-Day Meal Scheme : 54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200502

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : BPS CHEK WAHIPORA

233. Total No. of students enrolled in the school? : 16

234. Total No. of students covered under Mid-Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200102

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : BPS BABAGUND

235. Total No. of students enrolled in the school? : 25

236. Total No. of students covered under Mid-Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200103

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS KHANOO

237. Total No. of students enrolled in the school? : 25

238. Total No. of students covered under Mid-Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200202

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS UJROO

239. Total No. of students enrolled in the school? : 11

240. Total No. of students covered under Mid-Day Meal Scheme : 11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200504

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS CHAN MOH. WAHIPORA

241. Total No. of students enrolled in the school? : 4

242. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200602

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS HARIPORA

243. Total No. of students enrolled in the school? : 19

244. Total No. of students covered under Mid-Day Meal Scheme : 19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

aOffice of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200305

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS NADROO MOH. UNSIOO

245. Total No. of students enrolled in the school? : 17

246. Total No. of students covered under Mid-Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200704

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : BPS PHRUPETH

247. Total No. of students enrolled in the school? : 18

248. Total No. of students covered under Mid-Day Meal Scheme : 18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200702

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : GPS POHRUPETH

249. Total No. of students enrolled in the school? : 12

250. Total No. of students covered under Mid-Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200703

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS POHRUPETH PKA

251. Total No. of students enrolled in the school? : 12

252. Total No. of students covered under Mid-Day Meal Scheme : 12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200705

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS ANANGER MOH. POHRUPETH

253. Total No. of students enrolled in the school? : 56

254. Total No. of students covered under Mid-Day Meal Scheme : 56

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011200302

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : BPS UNISOO

255. Total No. of students enrolled in the school? : 85

256. Total No. of students covered under Mid-Day Meal Scheme : 85

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201601

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : BMS LANGATE

257. Total No. of students enrolled in the school? : 61

258. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201701

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS TULWARI

259. Total No. of students enrolled in the school? : 70

260. Total No. of students covered under Mid-Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

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8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201703

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS KHAN TULWARI

261. Total No. of students enrolled in the school? : 15

262. Total No. of students covered under Mid-Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

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3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

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Menu has been evaluated bt the Deptt

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The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

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4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

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Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201202

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS BATPORA

263. Total No. of students enrolled in the school? : 36

264. Total No. of students covered under Mid-Day Meal Scheme : 36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201201

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS KRALBATPORA

265. Total No. of students enrolled in the school? : 35

266. Total No. of students covered under Mid-Day Meal Scheme : 35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201901

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : BMS YAROO

267. Total No. of students enrolled in the school? : 90

268. Total No. of students covered under Mid-Day Meal Scheme : 90

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir
Zone :-Langate

UDISE Code of School : 1011202001

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS SIPHAN YAROO

269. Total No. of students enrolled in the school? : 43

270. Total No. of students covered under Mid-Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

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3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

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5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

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5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

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5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201603

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Upper Pry

Name of School : UPS SHALPORA LANGATE

271. Total No. of students enrolled in the school? : 33

272. Total No. of students covered under Mid-Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201702

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS TULWARI

273. Total No. of students enrolled in the school? : 30

274. Total No. of students covered under Mid-Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201903

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS SIPHAN YAROO

275. Total No. of students enrolled in the school? : 30

276. Total No. of students covered under Mid-Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201606

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS ASTANPORA LANGATE

277. Total No. of students enrolled in the school? : 8

278. Total No. of students covered under Mid-Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective

implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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No NGO's are involved

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1

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Yes for 10 days

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VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

**MID-DAY Meal Data of School Education Department,
Jammu and Kashmir**

Zone :-Langate

UDISE Code of School : 1011201605

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS CHECK LANGATE

279. Total No. of students enrolled in the school? : 5

280. Total No. of students covered under Mid-Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

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The deptt has already nominated the weekly menu. Yes

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3(vii). Are eggs, fruits etc. being served and how frequently?

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4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

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4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

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Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

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5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective

implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201607

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS SHORTEPORA LANGATE

281. Total No. of students enrolled in the school? : 28

282. Total No. of students covered under Mid-Day Meal Scheme : 28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is

being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201608

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS ZARGAR MOH. LANGATE

283. Total No. of students enrolled in the school? : 7

284. Total No. of students covered under Mid-Day Meal Scheme : 7

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is

being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

**MID-DAY Meal Data of School Education Department,
Jammu and Kashmir**

Zone :-Langate

UDISE Code of School : 1011201613

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS BUNPORA LANAGTE

285. Total No. of students enrolled in the school? : 41

286. Total No. of students covered under Mid-Day Meal Scheme : 41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Meals are served keeping in view the calorific value

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Already circulated by Deptt.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes By the Hea of Institution

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes the HOI monitors the whole process

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes .A register is mentained by the HOI

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective

implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

Office of the Chief Education officer, Kupwara
MID-DAY Meal Data of School Education Department,
Jammu and Kashmir

Zone :-Langate

UDISE Code of School : 1011201604

Province : Kashmir

District Kupwara

Block of District : Langate

School Educational Zone : Langate

CRC : Langate

Type of School : Primary

Name of School : PS TAKIYA LANAGATE

287. Total No. of students enrolled in the school? : 4

288. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ZEO Office arranges the transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

that has already been written in the menu circulate by Deptt

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

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3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The deptt has already nominated the weekly menu. Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Menu has been evaluated bt the Deptt

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

The Menu clearly describes what to serve and Vegetales are mentioned in the Menu.The Head of the institution ensures its implementation'

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes Twice a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes By the Hea of Institution

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is

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4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

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Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No the school has its own Kitchen

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Not Applicable

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes the school has 02 Bins

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes the school has Cooking utensils

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes one Counter

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes Veranda is there

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

Not Applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

The deptt trains the cooks

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by the deptt

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO's are involved

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes for 10 days

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000 P/M

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO Engages cooks.the are appointed on need basis in schools.they are accountable to deptt

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

VEC's are constituted and meetings are held quarterly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats / gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

NA

10(ii). What are the mechanisms for monitoring the scheme?

NA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No