

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 1050503101

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : overigund

Type of School : Middle

Name of School : Ups Overigund

1.Total No. of students enrolled in the school? : 82

2.Total No. of students covered under Mid Day Meal Scheme : 82

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

fair price shop

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

Actual Quantity

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

Fresh Veg+fruits

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

As per the Guidelines

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

As per the expert's menu (by the Deptt).

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

Incharge MDM and yes.

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

As per the expert's menu (by the Deptt)

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

no

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

yes

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

yes, by HM

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

yes, HM

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

quality is monitored on weekly basis?

yes

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

yes

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

yes

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

only kitchen 12X10

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

Served in the ground

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

strictly as per the roll

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

yes, one, tin, 2.5 quintals

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

yes, 4, 2(25L), 2(10L)

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

plate per child.

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

simple taps 4 no.

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

yes

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

yes

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

playgroud or classroom

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

firewood and LPG

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

non availibility of subsity

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

no plan

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

yes

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

never

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

never

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

yes

8(i). Who is cooking the meal? (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 by depts.

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

no

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

0

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

never

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

Rs.1000

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

EDU 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?

never

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

ask them to visit

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

no clear cut mechanisim

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

no

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

nil

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050503102

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Overigund

Type of School : Middle School

Name of School : Govt Middle School Nagapathri

3.Total No. of students enrolled in the school? : 63

4.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?

Load Carrier

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

Served fresh. Also nutritional experts are consulted

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

37×450clrs 37×12gms and 26×700clrs 26×20gms

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

Nutritional experts are consulted. H.O.I. also checks the arrangements on daily basis..

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

MDM Incharge and H.O.I.

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

Yes.

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

Yes. Food served as per departmental guidelines.

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

Yes,once a week.

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

Yes. H.O.I. and other concerned teachers.

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

Yes. H.O.I. and MDM incharge.

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

quality is monitored on weekly basis?

Yes.

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

Yes.

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

Yes. Yes.

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

No area.

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

No.

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

None.

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

Yes. 1 tin bin of 3 qtls volume.

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

Yes. 5

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

Yes.63

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

Yes. 1.

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

Yes.

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

Yes.

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

Yes. verandah

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

Gas based.

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

None.

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

To consult cooking and nutritional experts in near future.

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

Yes.

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

Mohd Ashraf Sheikh (R.RT):-MDM Incharge 2) (H.O.I.)

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

None.

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

Yes.

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

Cooks/ helpers engaged by the department.

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

No.

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

2

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

No.

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

Cook and Helper.

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

Education department. On the basis of cooking experience.

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

Non- availability.

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

Yes, frequently.

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

They are invited on regular basis. It helps in serving quality food.

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

VECs, parents and other local bodies and departmental officials monitor the scheme.

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

Yes.

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

None.

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 1050503106

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : OVERIGUND

Type of School : HIGH SCHOOL

Name of School : HS DOODIMARG

5.Total No. of students enrolled in the school? : 122

6.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?

fair price shop

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

VEHICLE/Actual Quantity

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

Fresh Veg+fruits

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

to every child at upper primary level) ensured?

As per the Guidelines

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

As per the expert's menu (by the Deptt).

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

Incharge MDM and yes.

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

As per the expert's menu (by the Deptt)

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

no

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

yes/once in week

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

yes, by HM

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

whom?

yes, HM

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

yes

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

yes

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

yes

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

only kitchen 10x12

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

Served in the ground

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

strictly as per the roll

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

yes, 3'X3'X4' TIN

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

yes, BIG AND SMALL

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

plate per child.

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

simple taps..

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

yes

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

yes

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

playgroud or classroom

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

FIREWOOD

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

convert.

Non availability

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

no plan

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

yes

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

never

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

never

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

yes

8(i). Who is cooking the meal? (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 by deptt.

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

no

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

0

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

never

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

Rs.1000

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

EDU 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?

never

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

ask them to visit

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

no clear cut mechanisim

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : DIVER

Type of School : High School

Name of School : HS Diver

7.Total No. of students enrolled in the school? : 20

8.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?

Load Carrier

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

Served fresh. Also nutritional experts are consulted

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

37×450clrs 37×12gms and 26×700clrs 26×20gms

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

Nutritional experts are consulted. H.O.I. also checks the arrangements on daily basis..

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

MDM Incharge and H.O.I.

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

Yes.

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

Yes. Food served as per departmental guidelines.

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

Yes,once a week.

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

Yes. H.O.I. and other concerned teachers.

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

Yes. H.O.I. and MDM incharge.

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

quality is monitored on weekly basis?

Yes.

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

Yes.

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

Yes. Yes.

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

No area.

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

No.

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

None.

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

Yes. 1 tin bin of 3 qtls volume.

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

Yes. 5

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

Yes.63

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

Yes. 1.

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

Yes.

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

Yes.

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

Yes. verandah

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

Gas based.

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

None.

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

To consult cooking and nutritional experts in near future.

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

Yes.

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

Hulzar Ahmad

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

None.

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

Yes.

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

Cooks/ helpers engaged by the department.

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

No.

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

1

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

No.

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

Cook and Helper.

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

Education department. On the basis of cooking experience.

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

Non- availability.

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

Yes, frequently.

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

They are invited on regular basis. It helps in serving quality food.

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

VECs, parents and other local bodies and departmental officials monitor the scheme.

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

Yes.

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

None.

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050502501

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Diver

Type of School : Middle

Name of School : GMS Diver

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

10. 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?

Labour

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

By supplying fresh vegetables and eggs

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

As per the guidelines

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

As per the menu provided by the deptt..

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

Higher ups.MDM menu is displayed

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

No

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

No

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 concerned Head

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

MDM incharge and Head

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

quality is monitored on weekly basis?

Yes

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

Yes

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

Yes

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

No

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

No

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

NA

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

Yes, 1 tin, 2.5 Quintal

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

Yes,2,

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

Plate 26

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

just 2 no

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

Yes

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

Yes

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

Ground,20x20

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

LPG

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

NA

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

NA

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

Yes

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

Never

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

Never

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

Yes

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

Cook

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

No

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

1

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

NO

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

1000/month/cook

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

ZEO concerned

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

No

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

No

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

Ask them about it

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : DIVER

Type of School : Upper Primary School

Name of School : UPS Chatrogam

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

12. 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?

Load Carrier

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

Served fresh. Also nutritional experts are consulted

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

37×450clrs 37×12gms and 26×700clrs 26×20gms

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

Nutritional experts are consulted. H.O.I. also checks the arrangements on daily basis..

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

MDM Incharge and H.O.I.

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

Yes.

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

Yes. Food served as per departmental guidelines.

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

Yes,once a week.

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

Yes. H.O.I. and other concerned teachers.

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

Yes. H.O.I. and MDM incharge.

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

Yes.

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

Yes.

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

Yes. Yes.

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

No area.

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

No.

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

None.

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

Yes. 1 tin bin of 3 qtls volume.

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

Yes. 5

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

Yes.63

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

Yes. 1.

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

Yes.

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

Yes.

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

Yes. verandah

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

Gas based.

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

None.

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

To consult cooking and nutritional experts in near future.

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

Yes.

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

Kingpal Singh

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

None.

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

Yes.

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

Cooks/ helpers engaged by the department.

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

No.

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

1

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

No.

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

Cook and Helper.

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

Education department. On the basis of cooking experience.

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

Non- availability.

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

Yes, frequently.

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

They are invited on regular basis. It helps in serving quality food.

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

VECs, parents and other local bodies and departmental officials monitor the scheme.

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

Yes.

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

None.

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050500201

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Khanagund

Type of School : High School

Name of School : Govt High School Nargistan.

13. Total No. of students enrolled in the school? : 115

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

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

FCI

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

Load Carrier

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

Served fresh. Also nutritional experts are consulted

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

81×700clrs 81×20grms

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

Nutritional experts are consulted. H.O.I. also checks the arrangements on daily basis..

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

MDM Incharge and H.O.I.

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

Yes.

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

Yes. Food served as per departmental guidelines.

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

Yes,once a week.

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

Yes. H.O.I. and other concerned teachers.

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

Yes. H.O.I. and MDM incharge.

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

Yes.

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

Yes.

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

Yes. Yes.

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

Yes. 1 kitchen of 12×6 feet area.

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

No.

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

None.

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

Yes. 2 bins of tin. 1=250kg and 2= 15 cubic ltr.

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

Yes. 4. 30+25+15+15 ltrs.

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

Yes.

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

Yes. 1.

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

Yes.

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

Yes.

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

Yes. 2 dining room of 12× 10 feet area each. Light and air are sufficient.

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

Gas based.

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

None.

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

To consult cooking and nutritional experts in near future.

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

Yes.

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

1) Suhail Ahmad Bhat (Teacher) MDM Incharge 2) Ghulam Mustafa Jan(H.O.I)
3) Shahwali Gojar(R.RT) Supervisor

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

None.

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

Yes.

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

Cooks/ helpers engaged by the department.

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

No.

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

2

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

No.

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

Cook and Helper.

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

Education department. On the basis of cooking experience.

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

Non- availability.

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

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

Yes, frequently.

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

They are invited on regular basis. It helps in serving quality food.

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

VECs, parents and other local bodies and departmental officials monitor the scheme.

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

Yes.

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

None.

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050500102

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : khanagund

Type of School : Upper Primary School

Name of School : ups satura

15. Total No. of students enrolled in the school? : 112

16. Total No. of students covered under Mid Day Meal Scheme : 112

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

FCI

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

Labour

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

AS PER MHRD

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

0

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

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

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

DIET PAMPORE

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

YES

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

YES,MDM COMMITTEE AND INCHARGE MDM

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

YES

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

YES

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

YES,BY MDM COMMITTEE SMC AND VEC

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

quality is monitored on weekly basis?

YES

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

YES

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

YES,YES

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

YES.8×12

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

NO

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

NA

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

YES. 1 Tin drum

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

YES, 6

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

no

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

YES. 2

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

YES

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

YES

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

YES, Veranda 18×5 sq feet

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

GAS BASED

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

NA

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

TRAINING PROGRAMS CONDUCTED BY DEPTT.

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

YES

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

0

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

0

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

YES

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

cook

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

NO

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

2

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

NO

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

Rs. 1000

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

after preparing a panel by the concerned head of the institution for appointment of the cook .ZEO finally engages him or her(cook), as per the recommendations of the vec committee

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

NO

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

frequency of meetings?

YES

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

PARENTS ARE MADE AWARE OF THE MEAL SERVED TO THE CHILDREN.

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

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

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

YES

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

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050500701

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Khanagund

Type of School : Middle

Name of School : M/S Khanagund

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?

Load-Carrier

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

HM along with VEC

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

As per MHRD Rules

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

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

HM, Yes

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

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

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

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, HM

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

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

Yes

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

Yes

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

Yes

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

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

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

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

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

Yes

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

Yes

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

No

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

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

No

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

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

Gas based

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

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

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

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

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

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

Yes

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

Cooks

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

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

1

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

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

Rs1000per month

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

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

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

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

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

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

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

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050500301

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Khanagund

Type of School : High School

Name of School : Govt High School Gulistan

19. Total No. of students enrolled in the school? : 82

20. 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?

Load Carrier

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

Served fresh. Also nutritional experts are consulted

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

37×450clrs 37×12gms and 26×700clrs 26×20gms

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

Nutritional experts are consulted. H.O.I. also checks the arrangements on daily basis..

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

MDM Incharge and H.O.I.

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

Yes.

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

Yes. Food served as per departmental guidelines.

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

Yes,once a week.

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

Yes. H.O.I. and other concerned teachers.

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

Yes. H.O.I. and MDM incharge.

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

Yes.

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

Yes.

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

Yes. Yes.

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

Yes. 1 kitchen of 12×6 feet area.

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

No.

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

None.

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

Yes. 1 tin bin of 3 qtls volume.

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

Yes. 4. 30+25+15+15 ltrs.

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

Yes.

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

Yes. 1.

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

Yes.

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

Yes.

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

Yes. 1 dining room of 12× 12 feet area. Light and air are sufficient.

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

Gas based.

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

None.

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

To consult cooking and nutritional experts in near future.

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

Yes.

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

1) Farooq Ahmad Dar(R.RT):-MDM Incharge 2) Altaf Ahmad Bhat(R.RT):- Supervisor/ inspector 3) Gh Rasool Rather(H.O.I.)

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

None.

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

Yes.

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

Cooks/ helpers engaged by the department.

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

No.

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

2

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

No.

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

Cook and Helper.

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

Education department. On the basis of cooking experience.

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

Non- availability.

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

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

Yes, frequently.

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

They are invited on regular basis. It helps in serving quality food.

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

VECs, parents and other local bodies and departmental officials monitor the scheme.

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

Yes.

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

None.

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050500501

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : KHANAGUND

Type of School : MIDDLE

Name of School : UPS HAJINNAR

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

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

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

FCI

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

LOAD CARRIER

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

AS PER MHRD

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

BY FOLLOWING WEEKLY MENU

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

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

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

DIET PAMPORE

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

YES

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

YES,MDM COMMITTEE AND INCHARGE MDM

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

YES

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

YES

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

YES,BY MDM COMMITTEE AND SMC

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

quality is monitored on weekly basis?

YES

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

YES

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

YES

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

YES. 14/8

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

NO

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

NA

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

YES. 1

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

YES 12

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

YES PLATES & GLASES ONLY

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

YES. 1

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

YES

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

YES

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

YES

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

GAS BASED

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

NA

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

TRAINING PROGRAMS CONDUCTED BY DEPTT.

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

YES

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

0

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

0

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

YES

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

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

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

2

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

NO

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

1000

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

ZEO

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

NO

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

YES

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

MONTHLY MEETINGS

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

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

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

YES

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

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : Lurgam

Type of School : Middle

Name of School : MS Gadpora

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

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

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

FCI

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

Labour

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

As perMHRD

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

0

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

MDM committee and School head is assessing the nutritional value of the meals served.

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

Head of the School & Incharge MDM, Yes

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

YES

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

YES,MDM COMMITTEE AND INCHARGE MDM

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

YES,weekly

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

YES, By by the head of the School.

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

YES,BY MDM COMMITTEE AND SMC

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

YES

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

YES

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

YES,YES

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

No

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

NO

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

NA

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

YES. 1 Tin drum, 3 tin boxes

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

YES, 08

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

No

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

YES 1

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

YES

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

YES

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

No

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

GAS BASED

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

NA

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

TRAINING PROGRAMS CONDUCTED BY DEPTT.

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

YES

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

0

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

0

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

YES

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

COOKS ENGAGED BY DEPTT.

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

NO

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

1

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

NO

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

Rs. 1000

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

Zonal Education officer

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

NO

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

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

YES

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

parents are often called to supervise the preparation of meals and feeding of children

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

SURPRISE CHEKS ARE CONDUCTED BY THE DEPARTMENT

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

YES

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

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050501101

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Aripal

Type of School : Middle

Name of School : Govt. UPS D. G. GUND

25. Total No. of students enrolled in the school? : 74

26. 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?

F&S sale centre

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

Labour

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

As per MHRD

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

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

MDM Committee & head of inst..

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

MDM Committee, Yes

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

Yes

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

Yes, By MDM committee

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

Yes

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

Yes, by MDM committee

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

Yes, by MDM committee

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

quality is monitored on weekly basis?

Yes

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

Yes

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

Yes, Yes

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

Yes, 8by12

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

No

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

0

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

Yes, 2

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

Yes, 12

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

Yes

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

Yes, 2

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

Yes

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

Yes

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

Yes, varanda&ground

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

Gas based

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

0

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

Trainings conducted

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

Yes

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

0

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

0

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

Yes

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

Cooks

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

No

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

0

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

No

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

1000

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

ZEO

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

No

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

Yes

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

Parents are made aware

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

Surprise visits being made

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

Yes

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

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050501001

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : Jawaharpora (Lam)

Type of School : Upper Primary School

Name of School : UPS Aripal

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

28. 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?

Labour

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

AS PER MHRD

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

0

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

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

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

DIET PAMPORE

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

YES

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

YES,MDM COMMITTEE AND INCHARGE MDM

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

YES

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

YES

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

YES,BY MDM COMMITTEE AND SMC

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

quality is monitored on weekly basis?

YES

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

YES

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

YES,YES

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

YES.8BY12

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

NO

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

NA

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

YES. 1 Tin drum, 5 tin boxes

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

YES, 12

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

YES

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

YES. 2

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

YES

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

YES

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

YES, Veranda 25×5 sq. feet

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

GAS BASED

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

NA

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

TRAINING PROGRAMS CONDUCTED BY DEPTT.

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

YES

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

0

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

0

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

YES

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

COOKS ENGAGED BY DEPTT.

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

NO

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

1

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

NO

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

Rs. 1000

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

ZEO

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

NO

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

YES

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

PARENTS ARE MADE AWARE OF THE MEAL SERVED TO THE CHILDREN.

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

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

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

YES

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

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : Jawaharpora (Lam)

Type of School : High School

Name of School : HS Jawharpora Lam

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

30. 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?

fc

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

Labour

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

AS PER MHRD

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

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

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

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

MDM Incharge

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

yes

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

YES,MDM COMMITTEE AND INCHARGE MDM

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

YES

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

YES

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

YES,BY MDM COMMITTEE AND SMC

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

YES

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

YES

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

YES,YES

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

YES.8BY13

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

NO

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

NA

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

YES. 1 Tin drum, 5 tin boxes

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

YES, 13

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

YES

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

YES. 3

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

YES

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

YES

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

YES, Veranda 25×5 sq. feet

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

GAS BASED

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

NA

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

TRAINING PROGRAMS CONDUCTED BY DEPTT.

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

YES

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

0

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

0

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

YES

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

COOKS ENGAGED BY DEPTT.

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

NO

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

3

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

NO

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

Rs. 1001

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

ZEO

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

NO

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

YES

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

PARENTS ARE MADE AWARE OF THE MEAL SERVED TO THE CHILDREN.

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

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

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

YES

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

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050500903

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : JAWAHIRPORA LAM

Type of School : MIDDLE SCHOOL

Name of School : UPS ZISBAL

31. Total No. of students enrolled in the school? : 87

32. Total No. of students covered under Mid Day Meal Scheme : 87

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?

BY LABOUR

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

BY HEADMASTER AND MDM INCHARGE

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

450 PRY. 750 UPRY

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

NIL.

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

HEADMASTER AND MDM INCHARGE

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

NO

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

PRESCRIBED BY HIGHER AUTHORITIES

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

TWICE WEEKLY

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

YES BY HEADMASTER

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

PUCCA

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

quality is monitored on weekly basis?

YES

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

YES

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

YES

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

PUCCA KITCHEN 15/8

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

NO

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

NA

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

ONE RICE BIN OF SIZE 28 CUBIC FT

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

8

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

YES ONE FOR EACH CHILD

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

NO

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

YES

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

YES

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

VARANDA AND CLASS ROOMS

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

GAS BASED

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

NA

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

TRAINING REQUIRED

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

YES

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

NIL

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

NO

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

YES

8(i). Who is cooking the meal? (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 ENGAJED BY THE DEPARTMENT

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

NO

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

2

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

NO

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

YES

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

ZEO

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

NO

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

NO

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

MEETING WITH MTA

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

HIGHER AUTHORITIES

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

YES

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

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050500801

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : JAWAHIRPORA LAM

Type of School : MIDDLE SCHOOL

Name of School : UPS GUTANGOO

33. Total No. of students enrolled in the school? : 46

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

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

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?

BY LABOUR

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

BY HEADMASTER AND MDM INCHARGE

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

450 PRY. 750 UPRY

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

MDM COMMITTEE AND MTA.

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

HEADMASTER YES

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

NO

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

PRESCRIBED BY HIGHER AUTHORITIES

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

TWICE WEEKLY

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

YES BY HEADMASTER

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

YES BY HEADMASTER

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

YES

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

YES

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

YES

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

YES ONLY PUCCA KITCHEN 16/8

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

NO

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

NA

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

ONE RICE BIN OF SIZE 28 CUBIC FT

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

8

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

ONE BIG RICE BIN, PRESSURE COOKER AND SOME OTHER NECESSARY PANS

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

NO

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

YES

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

YES

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

SERVED IN ONE OF THE CLASS ROOMS

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

GAS BASED

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

NA

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

TRAINING REQUIRED

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

YES

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

NIL

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

NO

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

YES

8(i). Who is cooking the meal? (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 ENGAJED BY THE DEPARTMENT

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

NO

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

1

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

NO

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

YES

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

ZEO

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

NO

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

NO

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

MEETING WITH MTA

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

HIGHER AUTHORITIES

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

YES

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

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : Syedabad

Type of School : High School

Name of School : HS Syedabad

35. Total No. of students enrolled in the school? : 34

36. 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?

BY LABOUR

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

BY HEADMASTER AND MDM INCHARGE

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

451 PRY. 750 UPRY

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

MDM COMMITTEE AND MTA.

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

HEADMASTER YES

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

NO

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

PRESCRIBED BY HIGHER AUTHORITIES

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

TWICE WEEKLY

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

YES BY HEADMASTER

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

YES BY HEADMASTER

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

YES

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

YES

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

YES

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

YES ONLY PUCCA KITCHEN 16/9

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

NO

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

NA

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

ONE RICE BIN OF SIZE 28 CUBIC FT

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

9

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

ONE BIG RICE BIN, PRESSURE COOKER AND SOME OTHER NECESSARY PANS

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

NO

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

YES

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

YES

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

SERVED IN ONE OF THE CLASS ROOMS

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

GAS BASED

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

NA

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

TRAINING REQUIRED

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

YES

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

NIL

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

NO

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

YES

8(i). Who is cooking the meal? (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 ENGAJED BY THE DEPARTMENT

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

NO

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

1

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

NO

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

YES

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

ZEO

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

NO

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

NO

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

MEETING WITH MTA

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

HIGHER AUTHORITIES

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

YES

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

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050501501

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Syedabad

Type of School : Middle

Name of School : GMS Syedabad

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

38. 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?

Transported from 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?

Labour

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

By supplying fresh vegetables and eggs

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

As per the guidelines

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

As per the menu provided by the deptt..

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

Higher ups.MDM menu is displayed

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

No

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

No

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 concerned Head

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

MDM incharge and Head

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

quality is monitored on weekly basis?

Yes

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

Yes

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

Yes

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

No

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

Yes.O Distance

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

nil

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

Yes,1,1Quintal,Tin

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

Yes,14,Different

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

one plate per student

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

Simple Tap water

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

Yes

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

Yes

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

Varenda

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

LPG

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

NA

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

NA

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

Yes

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

Never

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

Never

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

Yes

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

Cook

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

No

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

3

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

NO

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

1000/month

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

ZEO concerned

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

No

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

No

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

Ask them about it

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 1050501701

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : Gadpora

Type of School : Middle

Name of School : Ups LOROW

39. Total No. of students enrolled in the school? : 52

40. Total No. of students covered under Mid Day Meal Scheme : 52

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

fair price shop

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

Labour

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

Fresh Veg+fruits

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

As per the Guidelines

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

As per the expert's menu (by the Deptt).

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

Incharge MDM and yes.

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

As per the expert's menu (by the Deptt)

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

no

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

yes

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

yes, by HM

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

yes, HM

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

quality is monitored on weekly basis?

yes

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

yes

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

yes

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

only kitchen 12X10

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

Served in the ground

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

strictly as per the roll

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, tin, 2.5 quintals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 4, 2(25L), 2(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

simple taps 4 no.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

playgroud or classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

firewood and LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

non availibility of subsity

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

never

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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 by depts.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

never

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs.1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

EDU 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?

never

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

no clear cut mechanisim

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

nil

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050502053

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : MONGAHAMA

Type of School : MIDDLE

Name of School : BMS LURGAM

41. Total No. of students enrolled in the school? : 11

42. 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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

0

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES,YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES.8BY12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES.1 IN NO.5BY 3.TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES.4

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE AWARE OF THE MEAL SERVED TO THE CHILDRENS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : MONGAHAMA

Type of School : MIDDLE

Name of School : GMS Lorgam

43. Total No. of students enrolled in the school? : 80

44. Total No. of students covered under Mid Day Meal Scheme : 80

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

LOAD CARRIER

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES,YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES.8BY13

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES.1 IN NO.5BY 3.TIN

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES.5

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

Mirza Tariq Ahmad

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE AWARE OF THE MEAL SERVED TO THE CHILDRENS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-lurgam

SNO : 1

UDISE Code of School : 1050502004

Province : kashmir

Block of District : Aripal

School Educational Zone : lurgam

CRC : lurgam

Type of School : Govt middle school

Name of School : Govt upper primary school Doodikullan.

45. Total No. of students enrolled in the school? : 60

46. Total No. of students covered under Mid Day Meal Scheme : 60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

yes

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

as per MHRD

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per weakly menu of diet.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIETpampore

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

by MDM incharge and SMC committee

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

by mdm incharge and Headmaster

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

by mdm incharge and headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes,4.2/rn/w Ann.9,but store room facility is not available.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

by simple testing the food

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

no

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes.4 no's

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

no

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

veranda.but it is not sufficient

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

very good

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cooks/helpers engaged

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes all of them

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

byZEOlurgam

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

no

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

to monitor daily basis

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050502425

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : BATAGUND

Type of School : HIGH SCHOOL

Name of School : GOVT HIGH SCHOOL BATAGUND

47. Total No. of students enrolled in the school? : 15

48. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

FRESH STOCK OF VEGETABLES, FRUITS IS PROCURED ON DAILY BASIS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

MDM MENU IS FRAMED IN SUCH A WAY THAT EACH STUDENT GETS SPECIFIED NO. OF CALORIES IN MID DAY MEAL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NUTRITIONAL VALUE IS ASSESSED ON THE BASIS OF QUANTITY AND ITEM BEING SERVED IN MID DAY MEAL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

CHIEF EDUCATION OFFICER / HEADMASTER / TEACHER IN CHARGE MDM . MDM MENU IS DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal / lentils? How its implementation is ensured?

COMMITTEE IS FRAMED AND MDM MENU IS FRAMED IN SUCH A WAY TO INCLUDE SPECIFIED ITEMS

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE , HEADMASTER AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES/PUCCA . KITCHEN = 12X6 FT

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. STEEL DRUM,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, RICE COOKERS =1, VEG. COOKING POTS =2, PRESSURE COOKER =1

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Ground and Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAININGS ARE ARRANGED AT DISTRICT LEVEL

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO TRAINING HAS BEEN RECIEVED YET

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO/CEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE OFTEN INVITED TO SUPERVISE/ CHECK THE QUALITY OF MEALS SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SUPERVISION BY ZONAL AUTHORITIES AND DISTRICT OFFICIALS , BESIDES SMC MEMBERS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050502401

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : LURGAM

Type of School : MIDDLE SCHOOL

Name of School : GMS BATAGUND

49. Total No. of students enrolled in the school? : 102

50. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

FRESH STOCK OF VEGETABLES, FRUITS IS PROCURED ON DAILY BASIS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

MDM MENU IS FRAMED INSUCH A WAY THAT EACH STUDENT GETS SPECIFIED NO.OF CALORIES IN MID DAY MEAL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NUTRITIONAL VALUE IS ASSESSED ON THE BASIS OF QUANTITY AND ITEM BEING SERVED IN MID DAY MEAL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

CHIEF EDUCATION OFFICER /HEADMASTER/TEACHER IN CHARGE MDM . MDM MENU IS DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

COMMITTEE IS FRAMED AND MDM MENU IS FRAMED IN SUCHA WAY TO INCLUDE SPECIFIED ITEMS

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE , HEADMASTER AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. STEEL DRUM,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, RICE COOKERS =2, VEG. COOKING POTS =2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Ground and Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAININGS ARE ARRANGED AT DISTRICT LEVEL

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO TRAINING HAS BEEN RECIEVED YET

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE OFTEN INVITED TO SUPERVISE/ CHECK THE QUALITY OF MEALS SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SUPERVISION BY ZONAL AUTHORITIES AND DISTRICT OFFICIALS , BESIDES SMC MEMBERS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : Monghma

Type of School : MIDDLE SCHOOL

Name of School : UPS Gamraj

51. Total No. of students enrolled in the school? : 34

52. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

FRESH STOCK OF VEGETABLES, FRUITS IS PROCURED ON DAILY BASIS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

MDM MENU IS FRAMED INSUCH A WAY THAT EACH STUDENT GETS SPECIFIED NO.OF CALORIES IN MID DAY MEAL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NUTRITIONAL VALUE IS ASSESSED ON THE BASIS OF QUANTITY AND ITEM BEING SERVED IN MID DAY MEAL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

CHIEF EDUCATION OFFICER /HEADMASTER/TEACHER IN CHARGE MDM . MDM MENU IS DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

COMMITTEE IS FRAMED AND MDM MENU IS FRAMED IN SUCHA WAY TO INCLUDE SPECIFIED ITEMS

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE , HEADMASTER AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. STEEL DRUM,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, RICE COOKERS =2, VEG. COOKING POTS =3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Ground and Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAININGS ARE ARRANGED AT DISTRICT LEVEL

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO TRAINING HAS BEEN RECIEVED YET

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE OFTEN INVITED TO SUPERVISE/ CHECK THE QUALITY OF MEALS SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SUPERVISION BY ZONAL AUTHORITIES AND DISTRICT OFFICIALS , BESIDES SMC MEMBERS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050502102

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : Monghama

Type of School : UPS

Name of School : UPS Panzoo

53. Total No. of students enrolled in the school? : 92

54. Total No. of students covered under Mid Day Meal Scheme : 92

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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the instructions of Higher Authority.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

500

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM, Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES, Once in 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, Parents and Staff Members

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

YES, BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES, But not sufficient

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1 Tin drum , Cylindrical

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 08

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to

convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE MADE AWARE OF THE MEAL SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050502102

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : MONGHAMA

Type of School : UPPER PRIMARY SCHOOL

Name of School : UPS SHOWJAN

55. Total No. of students enrolled in the school? : 53

56. 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?

HORSES ARE HIRED

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD NORMS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

IT IS ENSURED BY GIVING THE STUDENTS RICE, EGGS, PULSES ETC

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

SCHOOL HEAD ALONG WITH MDM COMMITTEE AND VEC, YES DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, BY PROVIDING ONCE IN A WEEK

3(vii). Are eggs, fruits etc. being served and how frequently?

YES, MONTHLY

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD TEACHER AND VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE AND INCHARGE TEACHER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES,YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 2 STORAGE TIN BINS

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

NO

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

NO

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO, MDM IS SERVED IN SCHOOL YARD

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

TRADITIONAL METHOD OF FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

SCHOOL IS SITUATED ON HILL TOP, NEARLY INACCESSIBLE

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS TO BE CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES, YEARLY OR HALF YEARLY

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENT TEACHER MEETINGS ARE ORGANISED,CLEANLINESS, HYGIENE AND BALANCED DIET IS ENSURED

10(ii). What are the mechanisms for monitoring the scheme?

THROUGH MONTHLY DATA CAPTURE FORMATS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : MONGHAMA

Type of School : UPPER PRIMARY SCHOOL

Name of School : BMS Monghama

57. Total No. of students enrolled in the school? : 34

58. 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?

HORSES ARE HIRED

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD NORMS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

IT IS ENSURED BY GIVING THE STUDENTS RICE, EGGS, PULSES ETC

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

SCHOOL HEAD ALONG WITH MDM COMMITTEE AND VEC, YES DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, BY PROVIDING ONCE IN A WEEK

3(vii). Are eggs, fruits etc. being served and how frequently?

YES, MONTHLY

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD TEACHER AND VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE AND INCHARGE TEACHER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES,YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 2 STORAGE TIN BINS

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

NO

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

NO

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO, MDM IS SERVED IN SCHOOL YARD

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

TRADITIONAL METHOD OF FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

SCHOOL IS SITUATED ON HILL TOP, NEARLY INACCESSIBLE

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS TO BE CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES, YEARLY OR HALF YEARLY

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENT TEACHER MEETINGS ARE ORGANISED, CLEANLINESS, HYGIENE AND BALANCED DIET IS ENSURED

10(ii). What are the mechanisms for monitoring the scheme?

THROUGH MONTHLY DATA CAPTURE FORMATS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : MONGHAMA

Type of School : UPPER PRIMARY SCHOOL

Name of School : GMS Monghama

59. Total No. of students enrolled in the school? : 69

60. Total No. of students covered under Mid Day Meal Scheme : 69

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

HORSES ARE HIRED

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD NORMS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

IT IS ENSURED BY GIVING THE STUDENTS RICE, EGGS, PULSES ETC

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

SCHOOL HEAD ALONG WITH MDM COMMITTEE AND VEC, YES DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, BY PROVIDING ONCE IN A WEEK

3(vii). Are eggs, fruits etc. being served and how frequently?

YES, MONTHLY

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD TEACHER AND VEC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE AND INCHARGE TEACHER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES,YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 2 STORAGE TIN BINS

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

NO

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

NO

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO, MDM IS SERVED IN SCHOOL YARD

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

TRADITIONAL METHOD OF FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

SCHOOL IS SITUATED ON HILL TOP, NEARLY INACCESSIBLE

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS TO BE CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES, YEARLY OR HALF YEARLY

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENT TEACHER MEETINGS ARE ORGANISED,CLEANLINESS, HYGIENE AND BALANCED DIET IS ENSURED

10(ii). What are the mechanisms for monitoring the scheme?

THROUGH MONTHLY DATA CAPTURE FORMATS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-lurgam

SNO : 1

UDISE Code of School : 105502803

Province : kashmir

Block of District : tral

School Educational Zone : lurgam

CRC : MONGHAMA

Type of School : Upper Primary School

Name of School : UPS Nihar

61. Total No. of students enrolled in the school? : 48

62. Total No. of students covered under Mid Day Meal Scheme : 48

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

good quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

4500.75

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per quantity.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head master,yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

As per norms

3(vii). Are eggs, fruits etc. being served and how frequently?

yes,frequently

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes,smc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yrs,vec

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes,8x18

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,3x2,tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

rice cooker 2no.pressure cooker1no.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

veranda,7x30

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

to serve good wuality of food

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

teachers help in serving food

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

good effects

10(ii). What are the mechanisms for monitoring the scheme?

as per norms

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

as per guide lines

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050501804

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Batagund

Type of School : Primary

Name of School : Primary School Gong

63. Total No. of students enrolled in the school? : 25

64. 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?

Load Carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

50

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Through MDM committee and in charge head.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Pampore

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes-MDM committee and in charge MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

Yes.by MDM committee and SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes.Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

7*9

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

N.A

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes.One tin drum

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes.Four

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes.Only plates

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes.one

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes.ACR

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to

convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Training programs conducted by department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

Surprised checks are conducted by the department

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050501801

Province : kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : syedabad

Type of School : Govt

Name of School : ups seer

65. Total No. of students enrolled in the school? : 101

66. Total No. of students covered under Mid Day Meal Scheme : 101

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?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

good quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

450,700

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per quantity.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head master,yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

As per norms

3(vii). Are eggs, fruits etc. being served and how frequently?

yes,frequently

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes,smc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yrs,vec

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes,8x18

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,3x2,tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

rice cooker 2no.pressure cooker1no.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

veranda,7x30

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

to serve good wuality of food

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

teachers help in serving food

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

no

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

good effects

10(ii). What are the mechanisms for monitoring the scheme?

as per norms

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

as per guide lines

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-lurgam

SNO : 1

UDISE Code of School : 1050502303

Province : Kashmir

Block of District : lurgam

School Educational Zone : lurgam

CRC : syedabad

Type of School : Middle

Name of School : UPS Nagbal Gulshanpora

67. Total No. of students enrolled in the school? : 60

68. Total No. of students covered under Mid Day Meal Scheme : 60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh vegetables, fruits, eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

Mdm incharge through expert.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

mdm incharge through expert.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

higher ups. yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Tin.1No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, twice weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, HM and VEC members.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes.12*14

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0,

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,1.1quantil.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2. 10litre capacity.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes. 60plates, 60glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

school ground

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG.

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 per head per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

to train them about it.

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : lurgam

School Educational Zone : lurgam

CRC : Khangund

Type of School : Middle

Name of School : UPS Gutroo

69. Total No. of students enrolled in the school? : 90

70. Total No. of students covered under Mid Day Meal Scheme : 90

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh vegetables, fruits, eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

4500.75

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

mdm incharge through expert.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

higher ups. yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Tin.1No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, twice weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes, HM and VEC members.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes.12*15

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0,

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,1.1quantil.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 2. 10litre capacity.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes. 60plates, 60glass

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

school ground

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG.

5(xii). Reason for not using gas based cooking and proposal to convert.

Nil

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 per head per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

to train them about it.

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgama

SNO : 1

UDISE Code of School : 1050503105

Province : Kashmir

Block of District : Lurgama

School Educational Zone : Lurgama

CRC : Overigund

Type of School : Primary

Name of School : Ps GUndtal

71. Total No. of students enrolled in the school? : 25

72. Total No. of students covered under Mid Day Meal Scheme : 25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh veg. +eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per experts menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per experts menu

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes by HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes 12 by10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in the ground

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Strictly as per roll

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 2no.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes, veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG&Firewood

5(xii). Reason for not using gas based cooking and proposal to convert.

Not availability

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Never

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (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 by dept

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Never

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Edu, dept,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Never

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

No clear cut mechanism

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

Nil

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-lurgam

SNO : 1

UDISE Code of School : 1050503104

Province : kashmir

Block of District : tral

School Educational Zone : lurgam

CRC : overigund

Type of School : primary

Name of School : PS wazulkulnard

73. Total No. of students enrolled in the school? : 16

74. Total No. of students covered under Mid Day Meal Scheme : 16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FAIR PRICE SHOP

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ACTUAl quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fresh

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

4.34

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM incharge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES BY HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES 0 DISTANCE

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

AS PER ROLL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

NO

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3 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 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

CLASSROOM

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS

5(xii). Reason for not using gas based cooking and proposal to convert.

NO

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

30

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YED

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

EDUCATION DEPARTMENT

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-lurgam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : tral

School Educational Zone : lurgam

CRC : overigund

Type of School : primary

Name of School : PS Soipathri

75. Total No. of students enrolled in the school? : 29

76. Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FAIR PRICE SHOP

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ACTUAl quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fresh

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

5.34

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM incharge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES BY HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES 0 DISTANCE

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

AS PER ROLL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

NO

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3 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 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

CLASSROOM

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS

5(xii). Reason for not using gas based cooking and proposal to convert.

NO

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

31

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YED

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

EDUCATION DEPARTMENT

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-lurgam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : tral

School Educational Zone : lurgam

CRC : overigund

Type of School : primary

Name of School : PS Lower Wazulkulnor

77. Total No. of students enrolled in the school? : 13

78. Total No. of students covered under Mid Day Meal Scheme : 13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FAIR PRICE SHOP

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

ACTUAl quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

fresh

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per menu.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM incharge

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES BY HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES 0 DISTANCE

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

AS PER ROLL

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

NO

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3 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 3

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

CLASSROOM

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS

5(xii). Reason for not using gas based cooking and proposal to convert.

NO

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NO

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

32

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YED

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

EDUCATION DEPARTMENT

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050503107

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Overigund

Type of School : Primary

Name of School : Govt. Pry. School Zajikhower

79. Total No. of students enrolled in the school? : 31

80. Total No. of students covered under Mid Day Meal Scheme : 31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Load Carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Served fresh. Also nutritional experts are consulted

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Nutritional experts are consulted. H.O.I. also checks the arrangements on daily basis..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM Incharge and H.O.I.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes. Food served as per departmental guidelines.

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. H.O.I. and other concerned teachers.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

Yes. H.O.I. and MDM incharge.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes.

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes. Yes.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. 1 kitchen of 12×6 feet area.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

None.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1bins of tin. 1=150kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 2., 20 & 10 ltr.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes. 1.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based.

5(xii). Reason for not using gas based cooking and proposal to

convert.

None.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes.

7(i). Details of orienting teachers regarding their role in the scheme?

N.A.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

None.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/ helpers engaged by the department.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Education department. On the basis of cooking experience.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

N.A.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes, frequently.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

They are invited on regular basis. It helps in serving quality food.

10(ii). What are the mechanisms for monitoring the scheme?

VECs, parents and other local bodies and departmental officials monitor the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

None.

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Overigund

Type of School : Primary

Name of School : PS Muslimcheck.

81. Total No. of students enrolled in the school? : 23

82. 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?

Load Carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Served fresh. Also nutritional experts are consulted

3(ii). How is the calorific value (450 calories and 12 gms. of protein

to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

451

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Nutritional experts are consulted. H.O.I. also checks the arrangements on daily basis..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

MDM Incharge and H.O.I.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes. Food served as per departmental guidelines.

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. H.O.I. and other concerned teachers.

4(ii). Whether cleanliness in cooking, serving and consumption of

mid day meal is being monitored on daily basis, if yes then by whom?

Yes. H.O.I. and MDM incharge.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes.

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes. Yes.

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. 1 kitchen of 12×6 feet area.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

None.

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1bins of tin. 1=150kg

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 2., 20 & 10 ltr.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes. 1.

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes.

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes.

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based.

5(xii). Reason for not using gas based cooking and proposal to

convert.

None.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

Nil

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes.

7(i). Details of orienting teachers regarding their role in the scheme?

N.A.

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

None.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes.

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks/ helpers engaged by the department.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Education department. On the basis of cooking experience.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

N.A.

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes, frequently.

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

They are invited on regular basis. It helps in serving quality food.

10(ii). What are the mechanisms for monitoring the scheme?

VECs, parents and other local bodies and departmental officials monitor the scheme.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes.

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

None.

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-ZEO Lurgam

SNO : 1

UDISE Code of School : 1050503108

Province : Kashmir

Block of District : lurgam

School Educational Zone : ZEO Lurgam

CRC : Overigund

Type of School : Primary

Name of School : PS Doodimarg

83. Total No. of students enrolled in the school? : 36

84. Total No. of students covered under Mid Day Meal Scheme : 36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

actual quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh veg and fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As Per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per experts menu (by the dept).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

incharge MDM, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per experts menu

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

10 by 12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

served in the ground

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

strictly as per roll

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

05 (different sizes)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood and gas based

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?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Education Dept.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are made aware of meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

surprise checks are conducted by Dept.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050502502

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Diver

Type of School : Primary

Name of School : BPS Diver

85. Total No. of students enrolled in the school? : 10

86. Total No. of students covered under Mid Day Meal Scheme : 10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By supplying fresh vegetables and eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the menu provided by the deptt..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Higher ups.MDM menu is displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

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 concerned Head

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

MDM incharge and Head

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1 tin, 2.5 Quintal

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,2,

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Plate 10

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

just 2 no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

varenda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Never

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO concerned

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Ask them about it

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050502503

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Diver

Type of School : Primary

Name of School : PS Shah Mohalla

87. Total No. of students enrolled in the school? : 11

88. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By supplying fresh vegetables and eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

As per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the menu provided by the deptt..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Higher ups.MDM menu is displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

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 concerned Head

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

MDM incharge and Head

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,1 tin,2.5 Quintal

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,2,

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Glass 10

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

just 2 no

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

varenda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to

convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Never

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO concerned

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Ask them about it

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-ZEO Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : lurgam

School Educational Zone : ZEO Lurgam

CRC : DIVER

Type of School : Primary

Name of School : PS Sikh check

89. Total No. of students enrolled in the school? : 5

90. Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

actual quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh veg and fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As Per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per experts menu (by the dept).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

incharge MDM, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per experts menu

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

13 by 12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

served in the ground

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

strictly as per roll

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

8 (different sizes)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood and gas based

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?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Education Dept.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are made aware of meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

surprise checks are conducted by Dept.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-ZEO Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : lurgam

School Educational Zone : ZEO Lurgam

CRC : DIVER

Type of School : Primary

Name of School : GPS Chatrogam

91. Total No. of students enrolled in the school? : 3

92. Total No. of students covered under Mid Day Meal Scheme : 3

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

actual quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh veg and fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

As Per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per experts menu (by the dept).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

incharge MDM, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per experts menu

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

yes by HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

14 by 12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

served in the ground

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

strictly as per roll

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

9 (different sizes)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood and gas based

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?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Education Dept.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are made aware of meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

surprise checks are conducted by Dept.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050500202

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Middle School Khamagund

Type of School : Primary

Name of School : Government Primary School Gojer Basti Nargistan

93. Total No. of students enrolled in the school? : 50

94. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and incharge head.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes,by Incharge MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes,it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,By MDM committee and SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. 8*12feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1 TIN drum

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes,3 No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes,1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes,veranda 24*6feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

training program conducted by deptt.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook,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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

surprise checks are conducted by the deptt.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050500203

Province : Kashmir

Block of District : Lurgam

School Educational Zone : Lurgam

CRC : Khanagund

Type of School : Govt primary school

Name of School : P/s wantinor

95. Total No. of students enrolled in the school? : 41

96. 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?

Sumo

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Best

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

as per mdm guide lines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per scheme.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Smc/teacher yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes/weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes smc

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes head of school

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

No

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes ricebin1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes 41 plates 1 pressure cooker 1 bunton and 4 spoons and 41 glasses

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Classroom is used for this purpose size 15×18

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

-

6(i). Details of plan to train teachers and organizers/cooks/helpers?

-

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

No

7(i). Details of orienting teachers regarding their role in the scheme?

-

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged by department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Rafiq Bano engaged by Zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Monthly Conduct meetings

10(ii). What are the mechanisms for monitoring the scheme?

Government

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

-

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050500204

Province : Kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Middle School Khamagund

Type of School : Primary

Name of School : Government Primary School Dringen Nargistan

97. Total No. of students enrolled in the school? : 79

98. Total No. of students covered under Mid Day Meal Scheme : 79

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Menu is prepared as per the food norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and incharge head.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

yes,by Incharge MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes,it is kept in weekly menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,By MDM committee and SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good

quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes. 8*12 feet

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 1 TIN drum

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes,3 No

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes,1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes,veranda 20*6feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas Based

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

training program conducted by deptt.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook,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

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are made aware of the meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

surprise checks are conducted by the deptt.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 10500602

Province : Kashmir

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : khanagund

Type of School : PRIMARY

Name of School : PS Bangidar

99. Total No. of students enrolled in the school? : 64

100. 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?

THROUGH LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

BY FOLLOWING WEEKLY MENU

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THROUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES PLATES & GLASES ONLY

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MONTHLY MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : khanagund

Type of School : PRIMARY

Name of School : PS SM. Gutroo

101. Total No. of students enrolled in the school? : 31

102. Total No. of students covered under Mid Day Meal Scheme :
31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

BY FOLLOWING WEEKLY MENU

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THROUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

YES, BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES PLATES & GLASES ONLY

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to

convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MONTHLY MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : khanagund

Type of School : PRIMARY

Name of School : PS GB. Gutroo

103. Total No. of students enrolled in the school? : 33

104. 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?

THROUGH LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

BY FOLLOWING WEEKLY MENU

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THROUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES PLATES & GLASES ONLY

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 3

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MONTHLY MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : Khanagund

Type of School : Primery

Name of School : BPS Satura

105. Total No. of students enrolled in the school? : 11

106. Total No. of students covered under Mid Day Meal Scheme :
11

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual Quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh Veg+fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the Guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the expert's menu (by the Deptt).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per the expert's menu (by the Deptt)

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in Class Rooms

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

as per the Noorms

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, Tank, 2.5 quitals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2, 1(25L), 1(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Tap Water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

non availability of subsidy

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

HM/Incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs.1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

Meet with SMC/VEC

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : Khanagund

Type of School : Primery

Name of School : PS Check-I-Sotura

107. Total No. of students enrolled in the school? : 24

108. Total No. of students covered under Mid Day Meal Scheme :
24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual Quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh Veg+fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the Guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the expert's menu (by the Deptt).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per the expert's menu (by the Deptt)

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

kitchen 12 X 08

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in Class Rooms

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

as per the Noorms

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, Tank, 2.5 quitals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2, 1(25L), 1(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Tap Water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

non availability of subsidy

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

HM/Incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs.1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

Meet with SMC/VEC

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050500702

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Khanagund

Type of School : Primary

Name of School : Govt.Primary School Sofigund.

109. Total No. of students enrolled in the school? : 16

110. 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?

Load-Carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HM along with VEC

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per MHRD Rules

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HM, Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

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, HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. Headmaster & MDM. Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes.01 No's

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes.02 No's

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes.Plates only

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs1000per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Khanagund

Type of School : Primary

Name of School : GPS Khangund

111. Total No. of students enrolled in the school? : 17

112. 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?

Load-Carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

HM along with VEC

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per MHRD Rules

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HM, Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

3(vii). Are eggs, fruits etc. being served and how frequently?

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, HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. Headmaster & MDM. Incharge

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes.01 No's

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes.02 No's

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes.Plates only

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

7(i). Details of orienting teachers regarding their role in the scheme?

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cooks

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs1000per month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : Khanagund

Type of School : Primery

Name of School : GPS Pranigam

113. Total No. of students enrolled in the school? : 20

114. Total No. of students covered under Mid Day Meal Scheme :
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual Quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh Veg+fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the Guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the expert's menu (by the Deptt).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per the expert's menu (by the Deptt)

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

kitchen 12 X 08

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in Class Rooms

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

as per the Noorms

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, Tank, 2.5 quitals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2, 1(25L), 1(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Tap Water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

non availability of subsidy

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

HM/Incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs.1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

Meet with SMC/VEC

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : Khanagund

Type of School : Primery

Name of School : GPS Upper Hajin

115. Total No. of students enrolled in the school? : 25

116. Total No. of students covered under Mid Day Meal Scheme :
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual Quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh Veg+fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the Guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the expert's menu (by the Deptt).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per the expert's menu (by the Deptt)

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen 12 /16

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in Class Rooms

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

as per the Noorms

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, Tank, 2.5 quitals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2, 1(25L), 1(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Tap Water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

non availability of subsidy

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

HM/Incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs.1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

Meet with SMC/VEC

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : Khanagund

Type of School : Primery

Name of School : GPS Hakwan Satura

117. Total No. of students enrolled in the school? : 31

118. Total No. of students covered under Mid Day Meal Scheme :
31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual Quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh Veg+fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the Guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the expert's menu (by the Deptt).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per the expert's menu (by the Deptt)

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Kitchen 12 /16

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in Class Rooms

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

as per the Noorms

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, Tank, 2.5 quitals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2, 1(25L), 1(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Tap Water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

non availability of subsidy

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

HM/Incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs.1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

Meet with SMC/VEC

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : Khanagund

Type of School : Primery

Name of School : GPS Wantiwan Sotura

119. Total No. of students enrolled in the school? : 22

120. Total No. of students covered under Mid Day Meal Scheme :
22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual Quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh Veg+fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the Guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the expert's menu (by the Deptt).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per the expert's menu (by the Deptt)

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

On plenth level

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in Class Rooms

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

as per the Noorms

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, Tank, 2.5 quitals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2, 1(25L), 1(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Tap Water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

non availability of subsidy

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

HM/Incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs.1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

Meet with SMC/VEC

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : Khanagund

Type of School : Primery

Name of School : PS Check-I-Hajan

121. Total No. of students enrolled in the school? : 33

122. Total No. of students covered under Mid Day Meal Scheme :
33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual Quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh Veg+fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the Guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the expert's menu (by the Deptt).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per the expert's menu (by the Deptt)

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

kitchen 12X10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in Class Rooms

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

as per the Noorms

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, Tank, 2.5 quitals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2, 1(25L), 1(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Tap Water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

non availability of subsidy

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

HM/Incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs.1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

Meet with SMC/VEC

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Pastuna

Type of School : Primary

Name of School : Government primary school Basantpora

123. Total No. of students enrolled in the school? : 20

124. 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?

Self arrangement

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By eating the MDM by any of the staff member

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Not available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster and SMC, Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, by maintaining the daily MDM consumption format

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Once a week.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes, at a distance of 300m, it takes 10 minutes, Any of the staff member ensures both quality and quantity of the food by eating, food reaches to school in a eatable condition.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

By eating any of the staff member ensures both the quality and quantity of food

5(iv). Whether school/centre has storage bins? If yes, give number,

size and nature of bins.

yes 1 rice bin made of tin,2 quintal capacity.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes.A utensil of capacity 5 kg,10 liter pressure cooker.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes,1 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 (15×5), Sufficient Light availability,Neat and clean place.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No training Provided yet

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

There role is to monitor the quality and quantity of raw and cooked food

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged by village Panchayat

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO is involved

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No training Yet

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Panchayat and Headmaster,by the consent of parents,daily inspection by headmaster

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Weekend meetings with parents,fort meetings with VEC and SMC and surprised inspection of the cook,it makes cook accountable and keeps parents satisfied.

10(ii). What are the mechanisms for monitoring the scheme?

Weekend meeting with parents,fort night meetings with VEC and SMC and surprise inspection of cook,It makes the cook accountable and keeps the parents satisfied.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes but not quarterly

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050501301

Province : Kashmir

Block of District : aripal

School Educational Zone : Lurgam

CRC : Gadpura

Type of School : Primary

Name of School : GPS dharamgund

125. Total No. of students enrolled in the school? : 17

126. 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?

fcj

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Self arrangement

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By eating the cooked meals by any of the staff member

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the calorific value of the food item.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

school management / Headmaster,VEC , yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No,using fixed proportion as per menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes,twice a month

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes ,by school management /vlc's and department concerned

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes, by school management and vlc's

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

nil report)

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes 1 rice bin of 250 kg capacity

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

jYes ,02 (10 litre capacity)one 7 ltr pressure cooker

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes (14x14)

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based(LPG)

5(xii). Reason for not using gas based cooking and proposal to convert.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook,engaged by VEC

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

To cook(Rs 1000)

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village panchayat and headmaster,by the consent of parents,daily inspection by headmaster.No norms yet

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes,qly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Weekend meeting with parents,fort night with VEC,SMC and surprise inspection of cook.It makes the cook accountable and keeps the parents satisfied.

10(ii). What are the mechanisms for monitoring the scheme?

By following the guidelines of the scheme and thei implementation

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes, but not quarterly

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : Lurgam

Type of School : Primary

Name of School : GPS Gadpora

127. Total No. of students enrolled in the school? : 7

128. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As perMHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

0

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee and School head is assessing the nutritional value of the meals served.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head of the School & Incharge MDM, Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES,weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, By by the head of the School.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES,YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1 Tin drum, 2 tin boxes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 05

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Zonal Education officer

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are often called to supervise the preparation of meals and feeding of children

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPARTMENT

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Pastuna

Type of School : Primary

Name of School : Government primary school Laribal

129. Total No. of students enrolled in the school? : 19

130. 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?

Self arrangement

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By eating the MDM by any of the staff member

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

Not available.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Headmaster and SMC, Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes, by maintaining the daily MDM consumption format

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Once a week.

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes, at a distance of 300m, it takes 10 minutes, Any of the staff member ensures both quality and quantity of the food by eating, food reaches to school in a eatable condition.

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

By eating any of the staff member ensures both the quality and quantity of food

5(iv). Whether school/centre has storage bins? If yes, give number,

size and nature of bins.

No availability of bin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

No 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,1 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 (15×5), Sufficient Light availability,Neat and clean place.

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

No training Provided yet

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

There role is to monitor the quality and quantity of raw and cooked food

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged by village Panchayat

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No NGO is involved

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No training Yet

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Village Panchayat and Headmaster,by the consent of parents,daily inspection by headmaster

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Weekend meetings with parents,fort meetings with VEC and SMC and surprised inspection of the cook,it makes cook accountable and keeps parents satisfied.

10(ii). What are the mechanisms for monitoring the scheme?

Weekend meeting with parents,fort night meetings with VEC and SMC and surprise inspection of cook,It makes the cook accountable and keeps the parents satisfied.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes but not quarterly

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050501302

Province : Kashmir

Block of District : Lurgam

School Educational Zone : Lurgam

CRC : Gadpora

Type of School : Primary

Name of School : Govt Primary school Yangwani

131. Total No. of students enrolled in the school? : 26

132. Total No. of students covered under Mid Day Meal Scheme :
26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price Shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

as per norms of MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

450/12

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

MDM committee & SMC.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET Pampore

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

SMC&Tr I/C

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, Weekly

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

Yes

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 9/4.2

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NA

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1.of capacity of 3qts Rice.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 2,diff.sizes

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG, stove

5(xii). Reason for not using gas based cooking and proposal to

convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook engaged by VEC

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

Yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

VEC, because She provide land for kitchenshed.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

yes

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

to organise awareness camp.

10(ii). What are the mechanisms for monitoring the scheme?

by surprise visits

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050501303

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : GADPORA

Type of School : PRIMARY

Name of School : PS NAGNARD

133. Total No. of students enrolled in the school? : 24

134. 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?

LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

CHECKED BY HEADMASTER AND MDM INCHARGE

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEADMASTER YES DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

PRESCRIBED BY HIGHER UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

TWICE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES BY HEADMASTER

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES BY HEADMASTER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES 15/8

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES ONE BIN OF SIZE 28 CUBIC FT

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES ONE BIG RICE BIN AND A COOKER

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

GAS STOVE NOT AVAILABLE

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING REQUIRED

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NIL

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MEETINGS WITH MTA

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND MTA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050501002

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : Jawaharpora (Lam)

Type of School : Primary School

Name of School : GPS Aripal

135. Total No. of students enrolled in the school? : 18

136. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

0

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES,YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES.8BY12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1 Tin drum, 3 tin boxes

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 08

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Veranda 15×5 sq. feet

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE MADE AWARE OF THE MEAL SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050500905

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : JAWAHIRPORA LAM

Type of School : PRIMARY

Name of School : PS BANPORA LAM

137. Total No. of students enrolled in the school? : 58

138. 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?

LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

CHECKED BY HEADMASTER AND MDM INCHARGE

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

450

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NIL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

HEADMASTER YES DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

PRESCRIBED BY HIGHER UPS

3(vii). Are eggs, fruits etc. being served and how frequently?

TWICE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES BY HEADMASTER

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

YES BY HEADMASTER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NO

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES ONE BIN OF SIZE 28 CUBIC FT

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES ONE BIG RICE BIN AND A COOKER

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

NO

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

NO

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to

convert.

GAS STOVE NOT AVAILABLE

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING REQUIRED

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NIL

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

YES

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

NO

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MEETINGS WITH MTA

10(ii). What are the mechanisms for monitoring the scheme?

VEC AND MTA

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-ZEO Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : lurgam

School Educational Zone : ZEO Lurgam

CRC : Aaripal

Type of School : Primary

Name of School : PS Soinar

139. Total No. of students enrolled in the school? : 26

140. Total No. of students covered under Mid Day Meal Scheme :
26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

actual quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh veg and fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As Per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per experts menu (by the dept).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

incharge MDM, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per experts menu

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

10 by 14

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

served in the ground

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

strictly as per roll

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

05 (different sizes)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood and gas based

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?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Education Dept.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are made aware of meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

surprise checks are conducted by Dept.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-ZEO Lurgam

SNO : 1

UDISE Code of School : 1050502904

Province : Kashmir

Block of District : lurgam

School Educational Zone : ZEO Lurgam

CRC : Aaripal

Type of School : Primary

Name of School : PS Zisbal

141. Total No. of students enrolled in the school? : 33

142. Total No. of students covered under Mid Day Meal Scheme :
33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

actual quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh veg and fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As Per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per experts menu (by the dept).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

incharge MDM, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per experts menu

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

10 by 14

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

served in the ground

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

strictly as per roll

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

05 (different sizes)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood and gas based

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?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Education Dept.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are made aware of meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

surprise checks are conducted by Dept.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050501506

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Syedabad

Type of School : Primary

Name of School : PS Beigh Mohalla

143. Total No. of students enrolled in the school? : 42

144. Total No. of students covered under Mid Day Meal Scheme :
42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By supplying fresh vegetables and eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the menu provided by the deptt..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Higher ups.MDM menu is displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

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 concerned Head

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

MDM incharge and Head

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes, 12x10

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

0

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1, 1 Quintal, Tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 1, 10 L

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Glass 10

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Simple Tap water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varenda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Never

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO concerned

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Ask them about it

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050501502

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Syedabad

Type of School : Primary

Name of School : PS Astan Mohalla

145. Total No. of students enrolled in the school? : 14

146. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By supplying fresh vegetables and eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

As per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the menu provided by the deptt..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Higher ups.MDM menu is displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

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 concerned Head

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

MDM incharge and Head

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

0

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Nil

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 1, 10 L

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Glass 10

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Simple Tap water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varenda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to

convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Never

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month/cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO concerned

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Ask them about it

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050501503

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Syedabad

Type of School : Primary

Name of School : PS Perbakhshi Mohalla

147. Total No. of students enrolled in the school? : 6

148. 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?

Transported from 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By supplying fresh vegetables and eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

As per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the menu provided by the deptt..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Higher ups.MDM menu is displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

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 concerned Head

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

MDM incharge and Head

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes.O Distance

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes,1,1Quintal,Tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes,1,10 L

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Glass 10

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Simple Tap water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varenda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to

convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Never

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO concerned

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Ask them about it

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Lurgam

CRC : Syedabad

Type of School : Primary

Name of School : PS Wager

149. Total No. of students enrolled in the school? : 51

150. 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?

Transported from 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By supplying fresh vegetables and eggs

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the menu provided by the deptt..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Higher ups.MDM menu is displayed

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

No

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

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 concerned Head

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

MDM incharge and Head

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Yes. 0 Distance

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 1, 1 Quintal, Tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 1, 10 L

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Glass 11

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Simple Tap water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Varenda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

Never

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO concerned

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

Ask them about it

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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050501602

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : GADPORA

Type of School : PRIMARY

Name of School : PS PEERMOHLLA WAGAD

151. Total No. of students enrolled in the school? : 28

152. 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?

THROUGH LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

BY FOLLOWING WEEKLY MENU

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THROUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NA

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES PLATES & GLASES ONLY

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MONTHLY MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050501704

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : GADPORA

Type of School : PRIMARY

Name of School : PS HANDOORA

153. Total No. of students enrolled in the school? : 27

154. 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?

THROUGH LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

BY FOLLOWING WEEKLY MENU

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

9"×15"

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

N/A

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 to Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MONTHLY MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050501702

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : UPS GADPORA

Type of School : Primary School

Name of School : GPS LOROW

155. Total No. of students enrolled in the school? : 10

156. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES,YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES.8BY12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1 Tin drum,3 Utensils

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 12

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Ground andVeranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE MADE AWARE OF THE MEAL SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Loragam

SNO : 1

UDISE Code of School : 1050501703

Province : Kashmir

Block of District : Aripal

School Educational Zone : Loragam

CRC : Gadpora

Type of School : Primary

Name of School : PS Nai Basti Lorow

157. Total No. of students enrolled in the school? : 11

158. 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?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

None.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Concerned department

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Depends on menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes. Headmaster.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes. Tr. Incharge & HM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1. 2 quintal. Steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 15

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Loragam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Loragam

CRC : Batagund

Type of School : Primary

Name of School : PS SM Batagund

159. Total No. of students enrolled in the school? : 22

160. 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?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

None.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Concerned department

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Depends on menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes. Headmaster.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes. Tr. Incharge & HM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

1

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1. 2 quintal. Steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 16

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050502601

Province : kashmir

Block of District : Tral

School Educational Zone : Lurgam

CRC : Batagund

Type of School : Govt

Name of School : Bps Gamraj

161. Total No. of students enrolled in the school? : 14

162. 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?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

good quality

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

as per guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per quantity.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Head master, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

no

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

As per norms

3(vii). Are eggs, fruits etc. being served and how frequently?

yes, frequently

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, vec, s

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

yes vec

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

no

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

no

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

no

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,3x2,tin

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

rice cooker 2no.pressure cooker1no.

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

veranda,7x30

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas based

5(xii). Reason for not using gas based cooking and proposal to

convert.

no

6(i). Details of plan to train teachers and organizers/cooks/helpers?

to serve good quality of food

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

teachers help in serving food

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

no

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

no

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

cooks

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

zeo

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

good effects

10(ii). What are the mechanisms for monitoring the scheme?

as per norms

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

no

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

as per guide lines

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Loragam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Loragam

CRC : Monghama

Type of School : Primary

Name of School : PS BM Gamraj

163. Total No. of students enrolled in the school? : 14

164. 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?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

None.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Concerned department

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Depends on menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes. Headmaster.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes. Tr. Incharge & HM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

3

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1. 2 quintal. Steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 18

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes. 4

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Loragam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Loragam

CRC : Batagund

Type of School : Primary

Name of School : PS Gong

165. Total No. of students enrolled in the school? : 18

166. 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?

Load carrier

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

None.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Concerned department

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Depends on menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes. Headmaster.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes. Tr. Incharge & HM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

4

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1. 2 quintal. Steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 19

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes. 5

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000/month

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050502103

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : Monghama

Type of School : Primary

Name of School : Primary School MM Panzoo

167. Total No. of students enrolled in the school? : 12

168. 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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per the instructions of Higher Authority.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

500

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM, Yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES, Once in 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, Parents and Staff Members

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

YES, BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES, But not sufficient

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 04

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to

convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE MADE AWARE OF THE MEAL SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050502701

Province : KASHMIR

Block of District : Tral

School Educational Zone : LURGAM

CRC : LURGAM

Type of School : Primary school

Name of School : Boys Primary School Kuchmulla

169. Total No. of students enrolled in the school? : 7

170. 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?

Teachers

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

FRESH STOCK OF VEGETABLES, FRUITS IS PROCURED ON DAILY BASIS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

MDM MENU IS FRAMED INSUCH AWAY THAT EACH STUDENT GETS SPECIFIED NO.OF CALORIES IN MID DAY MEAL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NUTRITIONAL VALUE IS ASSESSED ON THE BASIS OF QUANTITY AND ITEM BEING SERVED IN MID DAY MEAL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

CHIEF EDUCATION OFFICER /HEADMASTER/TEACHER IN CHARGE MDM . MDM MENU IS DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

COMMITTEE IS FRAMED AND MDM MENU IS FRAMED IN SUCHA WAY TO INCLUDE SPECIFIED ITEMS

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES By Principal

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

YES, BY MDM COMMITTEE , HEADMASTER AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. STEEL DRUM,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, RICE COOKERS =2, VEG. COOKING POTS =2

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Fire wood

5(xii). Reason for not using gas based cooking and proposal to

convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAININGS ARE ARRANGED AT DISTRICT LEVEL

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO TRAINING HAS BEEN RECIEVED YET

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE OFTEN INVITED TO SUPERVISE/ CHECK THE QUALITY OF MEALS SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SUPERVISION BY ZONAL AUTHORITIES AND DISTRICT OFFICIALS , BESIDES SMC MEMBERS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : Tral

School Educational Zone : LURGAM

CRC : LURGAM

Type of School : Primary school

Name of School : GPS Kuchmulla

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?

Teachers

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

FRESH STOCK OF VEGETABLES, FRUITS IS PROCURED ON DAILY BASIS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

MDM MENU IS FRAMED INSUCH AWAY THAT EACH STUDENT GETS SPECIFIED NO.OF CALORIES IN MID DAY MEAL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NUTRITIONAL VALUE IS ASSESSED ON THE BASIS OF QUANTITY AND ITEM BEING SERVED IN MID DAY MEAL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

CHIEF EDUCATION OFFICER /HEADMASTER/TEACHER IN CHARGE MDM . MDM MENU IS DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

COMMITTEE IS FRAMED AND MDM MENU IS FRAMED IN SUCHA WAY TO INCLUDE SPECIFIED ITEMS

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES By Principal

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE , HEADMASTER AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure

quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. STEEL DRUM,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, RICE COOKERS =2, VEG. COOKING POTS =3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

Fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAININGS ARE ARRANGED AT DISTRICT LEVEL

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO TRAINING HAS BEEN RECIEVED YET

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE OFTEN INVITED TO SUPERVISE/ CHECK THE QUALITY OF MEALS SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SUPERVISION BY ZONAL AUTHORITIES AND DISTRICT OFFICIALS , BESIDES SMC MEMBERS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : Tral

School Educational Zone : LURGAM

CRC : LURGAM

Type of School : Primary school

Name of School : PS Nadar

173. Total No. of students enrolled in the school? : 13

174. 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?

Teachers

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

FRESH STOCK OF VEGETABLES, FRUITS IS PROCURED ON DAILY BASIS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

MDM MENU IS FRAMED INSUCH A WAY THAT EACH STUDENT GETS SPECIFIED NO.OF CALORIES IN MID DAY MEAL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NUTRITIONAL VALUE IS ASSESSED ON THE BASIS OF QUANTITY AND ITEM BEING SERVED IN MID DAY MEAL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

CHIEF EDUCATION OFFICER /HEADMASTER/TEACHER IN CHARGE MDM . MDM MENU IS DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

COMMITTEE IS FRAMED AND MDM MENU IS FRAMED IN SUCHA WAY TO INCLUDE SPECIFIED ITEMS

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES By Principal

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE , HEADMASTER AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a

centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. STEEL DRUM,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, RICE COOKERS =2, VEG. COOKING POTS =4

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 3

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAININGS ARE ARRANGED AT DISTRICT LEVEL

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO TRAINING HAS BEEN RECIEVED YET

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers, cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE OFTEN INVITED TO SUPERVISE/ CHECK THE QUALITY OF MEALS SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SUPERVISION BY ZONAL AUTHORITIES AND DISTRICT OFFICIALS , BESIDES SMC MEMBERS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : Tral

School Educational Zone : LURGAM

CRC : MONGHAMA

Type of School : Primary school

Name of School : PS Dhobiwan

175. Total No. of students enrolled in the school? : 14

176. 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?

Teachers

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

FRESH STOCK OF VEGETABLES, FRUITS IS PROCURED ON DAILY BASIS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

MDM MENU IS FRAMED IN SUCH A WAY THAT EACH STUDENT GETS SPECIFIED NO. OF CALORIES IN MID DAY MEAL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NUTRITIONAL VALUE IS ASSESSED ON THE BASIS OF QUANTITY AND ITEM BEING SERVED IN MID DAY MEAL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

CHIEF EDUCATION OFFICER / HEADMASTER / TEACHER IN CHARGE MDM . MDM MENU IS DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal / lentils? How its implementation is ensured?

COMMITTEE IS FRAMED AND MDM MENU IS FRAMED IN SUCH A WAY TO INCLUDE SPECIFIED ITEMS

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES By Principal

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE, HEADMASTER AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. STEEL DRUM,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, RICE COOKERS =2, VEG. COOKING POTS =5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 4

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child 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

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Fire wood

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAININGS ARE ARRANGED AT DISTRICT LEVEL

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO TRAINING HAS BEEN RECIEVED YET

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE OFTEN INVITED TO SUPERVISE/ CHECK THE QUALITY OF MEALS SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SUPERVISION BY ZONAL AUTHORITIES AND DISTRICT OFFICIALS , BESIDES SMC MEMBERS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050502801

Province : KASHMIR

Block of District : TRAL

School Educational Zone : LURGAM

CRC : MONGHAMA

Type of School : PRIMARY SCHOOL

Name of School : BPS KHASIPORA

177. Total No. of students enrolled in the school? : 15

178. 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?

LABOURS

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD NORMS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

IT IS ENSURED BY GIVING THE STUDENTS RICE, EGGS, PULSES ETC

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

SCHOOL HEAD ALONG WITH MDM COMMITTEE AND VEC, YES DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES, BY PROVIDING ONCE IN A WEEK

3(vii). Are eggs, fruits etc. being served and how frequently?

YES, MONTHLY

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES, BY HEAD TEACHER AND SMC

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND INCHARGE TEACHER

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES,YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES, 2 STORAGE TIN BINS

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

NO

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

NO, MDM IS SERVED IN SCHOOL YARD AND SOMETIMES ON VARENDAAH
SIZE 14X5

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS TO BE CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NA

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOK ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

YES, YEARLY OR HALF YEARLY

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENT TEACHER MEETINGS ARE ORGANISED, CLEANLINESS, HYGIENE AND BALANCED DIET IS ENSURED

10(ii). What are the mechanisms for monitoring the scheme?

THROUGH MONTHLY DATA CAPTURE FORMATS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Lurgam

SNO : 1

UDISE Code of School : 1050502802

Province : Kashmir

Block of District : Block Lurgam

School Educational Zone : Lurgam

CRC : Monghama

Type of School : Primary

Name of School : GPS Khasipora

179. Total No. of students enrolled in the school? : 19

180. 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?

From fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

By labours

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

By purchasing fresh food items as per menu

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the calorific value of the food item.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

school management / vec ,yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No,using fixed proportion as per menu

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes,twice a month

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes ,by school management /vlc's and department concerned

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes,by school management and vlc's

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes, yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

No

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Non availability of centralized kitchen(hence nil report)

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes ,01 (20 litre capacity)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes (self purchased)

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

No

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

No

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

No

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

No

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas based(LPG)

5(xii). Reason for not using gas based cooking and proposal to convert.

N/A

6(i). Details of plan to train teachers and organizers/cooks/helpers?

By providing timely training regarding cooking /serving MDM

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

N/A

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Cook,

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook,engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

To cook(Rs 1000)

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

By zonal office,as per norms,made accountable by writing to high ups for stoppage of pay and deptt.action

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held,

frequency of meetings?

Yes,qly

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

By joint meetings on the subject

10(ii). What are the mechanisms for monitoring the scheme?

By following the guidelines of the scheme and thei implementation

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050503004

Province : KASHMIR

Block of District : TRAL

School Educational Zone : LURGAM

CRC : DIVER

Type of School : PRIMARY

Name of School : BPS SHALDRAMAN

181. Total No. of students enrolled in the school? : 6

182. 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?

THROUGH LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

BY FPLLOWING WEEKLY MENU

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

15' 9'

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 1

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 to Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MONTHLY MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050503109

Province : KASHMIR

Block of District : TRAL

School Educational Zone : LURGAM

CRC : DIVER

Type of School : PRIMARY

Name of School : PS SM SHALADRAMAN

183. Total No. of students enrolled in the school? : 18

184. 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?

THROUGH LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

BY FOLLOWING WEEKLY MENU

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

9"×15"

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000 to Cook

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MONTHLY MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 0

Province : KASHMIR

Block of District : TRAL

School Educational Zone : LURGAM

CRC : DIVER

Type of School : PRIMARY

Name of School : GPS Gulshanpora

185. Total No. of students enrolled in the school? : 31

186. Total No. of students covered under Mid Day Meal Scheme :
31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

BY FOLLOWING WEEKLY MENU

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THROUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES,BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

9"×15"

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 3

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

MONTHLY MEETINGS

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHEKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050501804

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : LURGAM

Type of School : PRIMARY SCHOOL

Name of School : GOVT PRIMARY SCHOOL KHULLBAGH

187. Total No. of students enrolled in the school? : 15

188. Total No. of students covered under Mid Day Meal Scheme :
15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Labour

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

FRESH STOCK OF VEGETABLES, FRUITS IS PROCURED ON DAILY BASIS

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

MDM MENU IS FRAMED IN SUCH A WAY THAT EACH STUDENT GETS SPECIFIED NO. OF CALORIES IN MID DAY MEAL

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

NUTRITIONAL VALUE IS ASSESSED ON THE BASIS OF QUANTITY AND ITEM BEING SERVED IN MID DAY MEAL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

CHIEF EDUCATION OFFICER / HEADMASTER / TEACHER IN CHARGE MDM . MDM MENU IS DISPLAYED

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

NO

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal / lentils? How its implementation is ensured?

COMMITTEE IS FRAMED AND MDM MENU IS FRAMED IN SUCH A WAY TO INCLUDE SPECIFIED ITEMS

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE, HEADMASTER AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

NO

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. STEEL DRUM,

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, RICE COOKERS =1, VEG. COOKING POTS =2, PRESSURE COOKER =1

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES. 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Ground and Veranda

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAININGS ARE ARRANGED AT DISTRICT LEVEL

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

NO TRAINING HAS BEEN RECIEVED YET

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

NO

7(iii). Whether teachers are suing the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE OFTEN INVITED TO SUPERVISE/ CHECK THE QUALITY OF MEALS SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SUPERVISION BY ZONAL AUTHORITIES AND DISTRICT OFFICIALS , BESIDES SMC MEMBERS

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-ZEO Lurgam

SNO : 1

UDISE Code of School : 1050502304

Province : Kashmir

Block of District : lurgam

School Educational Zone : ZEO Lurgam

CRC : Syedabad

Type of School : Primary

Name of School : PS Pather

189. Total No. of students enrolled in the school? : 44

190. Total No. of students covered under Mid Day Meal Scheme :
44

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

actual quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh veg and fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As Per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per experts menu (by the dept).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

incharge MDM, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per experts menu

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

10 by 12

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

served in the ground

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

strictly as per roll

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

07 (different sizes)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

gas

5(xii). Reason for not using gas based cooking and proposal to convert.

not applicable

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Education Dept.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are made aware of meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

surprise checks are conducted by Dept.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-ZEO Lurgam

SNO : 1

UDISE Code of School : 1050502305

Province : Kashmir

Block of District : lurgam

School Educational Zone : ZEO Lurgam

CRC : Syedabad

Type of School : Primary

Name of School : PS Upper Nagabal

191. Total No. of students enrolled in the school? : 31

192. Total No. of students covered under Mid Day Meal Scheme :
31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

actual quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh veg and fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As Per the guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

as per experts menu (by the dept).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

incharge MDM, yes

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

as per experts menu

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

No

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes by HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

10 by 14

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

served in the ground

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

strictly as per roll

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

No

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

05 (different sizes)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

No

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Firewood and gas based

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?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

never

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Education Dept.

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

parents are made aware of meal served to the children

10(ii). What are the mechanisms for monitoring the scheme?

surprise checks are conducted by Dept.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-LURGAM

SNO : 1

UDISE Code of School : 1050501802

Province : KASHMIR

Block of District : ARIPAL

School Educational Zone : LURGAM

CRC : GMS SYEDABAD

Type of School : Primary School

Name of School : P/S CM SEER

193. Total No. of students enrolled in the school? : 32

194. 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?

LABOUR

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

AS PER MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

0

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

THOUGH MDM COMMITTEE AND INCHARGE HEAD.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

DIET PAMPORE

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

YES

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

YES,MDM COMMITTEE AND INCHARGE MDM

3(vii). Are eggs, fruits etc. being served and how frequently?

YES

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

YES

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES, BY MDM COMMITTEE AND SMC

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES, YES

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

YES, 20 BY 14

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

NO

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

YES. 1 PLASTIC DRUM

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES, 5

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

YES,1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

YES

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

YES

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

YES, Ground andVeranda

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

TRAINING PROGRAMS CONDUCTED BY DEPTT.

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

YES

7(i). Details of orienting teachers regarding their role in the scheme?

0

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

0

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

YES

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

COOKS ENGAGED BY DEPTT.

8(ii). Where NGOs are involved, it may be specified whether their

selection is in accordance with the guidelines of MDM scheme.

NO

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

NO

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs. 1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

NO

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

YES

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

PARENTS ARE MADE AWARE OF THE MEAL SERVED TO THE CHILDREN.

10(ii). What are the mechanisms for monitoring the scheme?

SURPRISE CHECKS ARE CONDUCTED BY THE DEPTT.

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

YES

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

NO

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : Khanagund

Type of School : Primery

Name of School : GPS Danger Mohalla

195. Total No. of students enrolled in the school? : 38

196. 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?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual Quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh Veg+fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

As per the Guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the expert's menu (by the Deptt).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per the expert's menu (by the Deptt)

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in Class Rooms

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

as per the Noorms

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, Tank, 2.5 quitals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2, 1(25L), 1(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Tap Water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to convert.

non availability of subsidy

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

HM/Incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs.1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

Meet with SMC/VEC

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-zeo loragam

SNO : 1

UDISE Code of School : 0

Province : kashmir

Block of District : loragam

School Educational Zone : zeo loragam

CRC : DIVER

Type of School : Primery

Name of School : PS Sikh check.Bajwani

197. Total No. of students enrolled in the school? : 17

198. Total No. of students covered under Mid Day Meal Scheme :
17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

fair price shop

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

Actual Quantity

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

Fresh Veg+fruits

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

As per the Guidelines

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

As per the expert's menu (by the Deptt).

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Incharge MDM and yes.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

As per the expert's menu (by the Deptt)

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

no

3(vii). Are eggs, fruits etc. being served and how frequently?

yes

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

yes, by HM

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

yes, HM

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

yes

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

yes

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Served in Class Rooms

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

as per the Noorms

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes, one, Tank, 2.5 quitals

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 2, 1(25L), 1(10L)

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

plate per child.

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Tap Water

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

classroom

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

Gas

5(xii). Reason for not using gas based cooking and proposal to

convert.

non availability of subsidy

6(i). Details of plan to train teachers and organizers/cooks/helpers?

no plan

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

yes

7(i). Details of orienting teachers regarding their role in the scheme?

HM/Incharge

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

yes

8(i). Who is cooking the meal? (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

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

1000

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

no

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

No

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

ask them to visit

10(ii). What are the mechanisms for monitoring the scheme?

Meet with SMC/VEC

10(iii). Whether quarterly assessment of the programme through district institutes of 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 Chief Education Office Pulwama Jammu and Kashmir

Zone :-Loragam

SNO : 1

UDISE Code of School : 1050501706

Province : Kashmir

Block of District : Aripal

School Educational Zone : Loragam

CRC : Gadpora

Type of School : Primary

Name of School : PS Bona Mohlah Lorow

199. Total No. of students enrolled in the school? : 28

200. 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?

Private transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

None.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Concerned department

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Depends on menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes. Headmaster

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes. Tr incharge & HM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

0

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1. 2 quintal. Steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 30

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 1

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= monthly

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Loragam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Loragam

CRC : Lurgam

Type of School : Primary

Name of School : PS Yakrajpora

201. Total No. of students enrolled in the school? : 0

202. 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?

Private transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

1

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

None.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Concerned department

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Depends on menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes. Headmaster

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

Yes. Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes. Tr incharge & HM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

1

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1. 2 quintal. Steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 31

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 2

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to

convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= monthly

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Loragam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Loragam

CRC : Lurgam

Type of School : Primary

Name of School : PS Mirza Mohalla

203. Total No. of students enrolled in the school? : 0

204. 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?

Private transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

None.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Concerned department

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Depends on menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes. Headmaster

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes. Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes. Tr incharge & HM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

2

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1. 2 quintal. Steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 32

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 3

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= monthly

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Loragam

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Aripal

School Educational Zone : Loragam

CRC : DIVER

Type of School : Primary

Name of School : Ps Paribal

205. Total No. of students enrolled in the school? : 0

206. Total No. of students covered under Mid Day Meal Scheme : 0

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

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?

Private transportation

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

As per MHRD

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein

to every child at upper primary level) ensured?

3

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

None.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

Concerned department

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Yes

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes. Depends on menu

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes. Headmaster

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by

whom?

Yes. Headmaster

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes.

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes. Tr incharge & HM

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Yes

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

No

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

3

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

Nil

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes. 1. 2 quintal. Steel.

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes. 33

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

Yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes 4

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

LPG

5(xii). Reason for not using gas based cooking and proposal to

convert.

6(i). Details of plan to train teachers and organizers/cooks/helpers?

NA

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

NA

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

No

8(iii). Total No. of Organizers,cooks and helper.

0

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs 1000/= monthly

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

Concerned ZEO

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

10(ii). What are the mechanisms for monitoring the scheme?

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

Yes

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

