Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400101
Province : Kashmir
District Kupwara
Block of District : Rajwar
School Educational Zone : Rajwar
CRC : SHATIGAM
Type of School : Pr. Up Pr. and Secondary Only
Name of School : Govt. Sec. School SHATIGAM
1.Total No. of students enrolled in the school? : 112
2.Total No. of students covered under Mid Day Meal Scheme : 112
2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400102

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary with Upper Primary

Name of School : UPS NAGNI

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

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400103

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : P/S YANGER HAR

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

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400104

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : SSA P/S KHAN MOHALLA

7.Total No. of students enrolled in the school? : 12

8.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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400106

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : PS PATWARI MOHALLAH SHATIGAM

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

10. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400201

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary with Upper Primary

Name of School : UPS LARIBAL

11. Total No. of students enrolled in the school? : 101

12. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400301

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary with Upper Primary

Name of School : UPS CHANGMULLA

13. Total No. of students enrolled in the school? : 77

14. Total No. of students covered under Mid Day Meal Scheme : 77

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

FCI

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

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400302

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : P/S SHAH MOHALLAH LARBAL

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

16. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400401

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary with Upper Primary

Name of School : UPS BOWAN

17. Total No. of students enrolled in the school? : 36

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400402

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : P/S WATSER

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

20. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400403

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary with Upper Primary

Name of School : UPS CHONTIWARI

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

22. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400404

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary

Name of School : SSA P/S CHAPRAN

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

24. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400405

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : PS ASTAN MOHALLAH BOWAN

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

26. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400501

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : P/S WADER PAYEEN

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

28. Total No. of students covered under Mid Day Meal Scheme : 37

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400502

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Upper Pr. and Secondary

Name of School : BHS WADER PAYEEN

29. Total No. of students enrolled in the school? : 204

30. Total No. of students covered under Mid Day Meal Scheme : 204

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

FCI

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

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

4

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

yes

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400504

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : PS TAND MOHALLA

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

32. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400505

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : PS GOGAL MOHALLAH WADDER PAYIN

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

34. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400506

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : PS HARD MOHALLAH WADDER PAYIN

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

36. 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 TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

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

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400601

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary with Upper Primary

Name of School : UPS WADER BALA

37. Total No. of students enrolled in the school? : 168

38. Total No. of students covered under Mid Day Meal Scheme : 168

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

FCI

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

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

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

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400602

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : P/S NAGNI

39. Total No. of students enrolled in the school? : 45

40. Total No. of students covered under Mid Day Meal Scheme : 45

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

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

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400603

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : SSA P/S GUJARPATI

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

42. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

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

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400605

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : P/S GUJERPATI(GEERWARD) WADER BALA

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

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400606

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : P/S MIR MOHALLA BOWAN

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

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400607

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : SHATIGAM

Type of School : Primary

Name of School : PS BEIGHPORA WADERBALA

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

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400701

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary with Upper Primary

Name of School : M/S KRUMHURA

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

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400703

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary

Name of School : SSA BHAT MOHALLA

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

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400704

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary

Name of School : PS RAINWARI KRUMHURA

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

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400801

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Pr. Up Pr. and Secondary Only

Name of School : BHS KHAIPORA

55. Total No. of students enrolled in the school? : 169

56. Total No. of students covered under Mid Day Meal Scheme : 169

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

FCI

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

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400803

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary

Name of School : PS HERPORA KHAHIPORA

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

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

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

FCI

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

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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

Zone :-Rajwar

UDISE Code of School : 01011400804

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary

Name of School : PS BUNPORA KHAHIPORA

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

60. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400808

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary

Name of School : PS KHAIPORA

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

62. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

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

Aug-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?

YES WITHIN 10 METERS

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

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

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

yes,02,5lit and 7liter

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

yes, 10, 10liter,20liter,25liters

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

yes

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

yes,02

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

yes

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

yes

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

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

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

10

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 cum helper

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

no

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

2

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

yes

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

yes

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

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

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

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

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

Zone :-Rajwar

UDISE Code of School : 01011400806

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary

Name of School : PS PIR MOHALLAH KHAIPORA

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

64. 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?

THROUGH TRANSPORT

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

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

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

YES HEAD OF THE SCHOOL

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

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 ONCE A WEEK

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

Option 1

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

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

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

YES

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

YES

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

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011400807

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary

Name of School : PS KHAN MOHALLAH TURKPORA

65. Total No. of students enrolled in the school? : 38

66. Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011400901

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary with Upper Primary

Name of School : UPS TURKARPORA

67. Total No. of students enrolled in the school? : 119

68. Total No. of students covered under Mid Day Meal Scheme : 119

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401001

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary with Upper Primary

Name of School : UPS LACHIPORA

69. Total No. of students enrolled in the school? : 48

70. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401002

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary

Name of School : SSA P/S BHAT MOHALA

71. Total No. of students enrolled in the school? : 19

72. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401101

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : KHAIEPORA

Type of School : Primary with Upper Primary

Name of School : UPS SULTANPORA

73. Total No. of students enrolled in the school? : 18

74. 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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401202

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary with Upper Primary

Name of School : GMS WADIPORA

75. Total No. of students enrolled in the school? : 116

76. Total No. of students covered under Mid Day Meal Scheme : 116

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401203

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary

Name of School : SSA P/S HAJAM MOHALLAH WADIPORA

77. Total No. of students enrolled in the school? : 10

78. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401206

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary

Name of School : P/S MUKDUM MOHALLA

79. Total No. of students enrolled in the school? : 11

80. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401207

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary

Name of School : P/S KHAN MOHALLA

81. Total No. of students enrolled in the school? : 26

82. Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401208

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary

Name of School : P/S GUJERPATI BADERKAL

83. Total No. of students enrolled in the school? : 26

84. Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401301

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary with Upper Primary

Name of School : UPS KHIRMAN

85. Total No. of students enrolled in the school? : 40

86. Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

4

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401302

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary

Name of School : SSA P/S GANIE MOHALLA

87. Total No. of students enrolled in the school? : 26

88. Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401401

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary with Upper Primary

Name of School : MS BADERKAL

89. Total No. of students enrolled in the school? : 93

90. Total No. of students covered under Mid Day Meal Scheme : 93

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401403

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary

Name of School : SSA WANI MOHALLA

91. Total No. of students enrolled in the school? : 40

92. Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401404

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary

Name of School : SSA GOJERNAR BADERKAL

93. Total No. of students enrolled in the school? : 17

94. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401405

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary

Name of School : PS SHEIKH MOHALLAH BADERKAL

95. Total No. of students enrolled in the school? : 12

96. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401501

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary with Upper Primary

Name of School : UPS BHADURPORA

97. Total No. of students enrolled in the school? : 13

98. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401601

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : WADIPORA

Type of School : Primary with Upper Primary

Name of School : UPS NAGRANAR

99. Total No. of students enrolled in the school? : 50

100. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401701

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Pr. Up Pr. and Secondary Only

Name of School : Govt. Sec. School BAKIAKER

101. Total No. of students enrolled in the school? : 80

102. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401702

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Primary

Name of School : P/S BAKIAKER

103. Total No. of students enrolled in the school? : 57

104. Total No. of students covered under Mid Day Meal Scheme : 57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401705

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Primary

Name of School : P/S SOFI MOHALLA

105. Total No. of students enrolled in the school? : 17

106. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401801

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Primary with Upper Primary

Name of School : UPS BADKOOT

107. Total No. of students enrolled in the school? : 62

108. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401901

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Primary with Upper Primary

Name of School : UPS GORIAKER

109. Total No. of students enrolled in the school? : 38

110. Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401902

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Primary with Upper Primary

Name of School : UPS CHALLAPORA

111. Total No. of students enrolled in the school? : 68

112. Total No. of students covered under Mid Day Meal Scheme : 68

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011401904

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Primary

Name of School : PS MALIK MOHALLA GORIAKER

113. Total No. of students enrolled in the school? : 17

114. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402002

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Primary with Upper Primary

Name of School : UPS CHEKI-DUDIPORA

115. Total No. of students enrolled in the school? : 55

116. Total No. of students covered under Mid Day Meal Scheme : 55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402003

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Primary with Upper Primary

Name of School : UPS DUDIPORA

117. Total No. of students enrolled in the school? : 82

118. 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?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402005

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BAKIAKAR

Type of School : Primary

Name of School : SSA P/S SHEIKH PORA

119. Total No. of students enrolled in the school? : 11

120. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402101

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary

Name of School : SSA P/S AFZAL MOHALLA

121. Total No. of students enrolled in the school? : 19

122. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402102

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary with Upper Primary

Name of School : UPS AHAGAM

123. Total No. of students enrolled in the school? : 57

124. Total No. of students covered under Mid Day Meal Scheme : 57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402104

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary with Upper Primary

Name of School : UPS HAMLA

125. Total No. of students enrolled in the school? : 73

126. Total No. of students covered under Mid Day Meal Scheme : 73

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402105

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary

Name of School : SSA SYED MOHALLA

127. Total No. of students enrolled in the school? : 20

128. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402107

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary

Name of School : PS SHAH MOHALLA AHAGAM

129. Total No. of students enrolled in the school? : 16

130. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402201

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Upper Pr. and Secondary

Name of School : GHS RAJPORA

131. Total No. of students enrolled in the school? : 156

132. Total No. of students covered under Mid Day Meal Scheme : 156

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402202

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary

Name of School : SSA P/S BAJAD MOHALLA

133. Total No. of students enrolled in the school? : 8

134. Total No. of students covered under Mid Day Meal Scheme : 8

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402203

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary

Name of School : SSA P/S PHADI MOHALA

135. Total No. of students enrolled in the school? : 51

136. Total No. of students covered under Mid Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402204

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary

Name of School : SSA SHARTPORA

137. Total No. of students enrolled in the school? : 25

138. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402205

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary

Name of School : P/S SYED MOHALLA HAMLA

139. Total No. of students enrolled in the school? : 19

140. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402207

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary

Name of School : P/S MIR MOHALLA RAJPORA

141. Total No. of students enrolled in the school? : 18

142. 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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402208

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : RAJPORA

Type of School : Primary

Name of School : P/S RAJPORA

143. Total No. of students enrolled in the school? : 50

144. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402302

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary with Upper Primary

Name of School : UPS BEHNIPORA

145. Total No. of students enrolled in the school? : 135

146. Total No. of students covered under Mid Day Meal Scheme : 135

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402303

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary

Name of School : PS DOIE MOHALLAH GOLIPORA

147. Total No. of students enrolled in the school? : 11

148. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402304

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary with Upper Primary

Name of School : UPS GOLIPORA

149. Total No. of students enrolled in the school? : 66

150. Total No. of students covered under Mid Day Meal Scheme : 66

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402305

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary

Name of School : BPS BUTSHUNGI

151. Total No. of students enrolled in the school? : 50

152. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402307

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary with Upper Primary

Name of School : uPS PIRMOHALLA BUDSHUNGI

153. Total No. of students enrolled in the school? : 91

154. Total No. of students covered under Mid Day Meal Scheme : 91

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402309

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary

Name of School : PS BARA MOHALLAH GOLIPORA

155. Total No. of students enrolled in the school? : 24

156. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402401

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary with Upper Primary

Name of School : UPS NICHHAMA

157. Total No. of students enrolled in the school? : 136

158. Total No. of students covered under Mid Day Meal Scheme : 136

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402402

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary

Name of School : PS MIR MOHALLA NICHHAMA

159. Total No. of students enrolled in the school? : 25

160. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402403

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary

Name of School : PS DAL MOHALLAH

161. Total No. of students enrolled in the school? : 29

162. Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402501

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary with Upper Primary

Name of School : UPS SATKOJI

163. Total No. of students enrolled in the school? : 57

164. Total No. of students covered under Mid Day Meal Scheme : 57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402502

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary with Upper Primary

Name of School : UPS REHANZAB

165. Total No. of students enrolled in the school? : 89

166. Total No. of students covered under Mid Day Meal Scheme : 89

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402503

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary with Upper Primary

Name of School : UPS DARDAHAJI

167. Total No. of students enrolled in the school? : 116

168. Total No. of students covered under Mid Day Meal Scheme : 116

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402504

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary

Name of School : MOBILE P/S DARDAHAJI

169. Total No. of students enrolled in the school? : 30

170. Total No. of students covered under Mid Day Meal Scheme : 30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402505

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary

Name of School : SSA BRINJAL

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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402506

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary

Name of School : PS KUMAR MOHALLAH

173. Total No. of students enrolled in the school? : 10

174. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402507

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : BEHNIPORA

Type of School : Primary

Name of School : PS KHANDAJI

175. Total No. of students enrolled in the school? : 11

176. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402601

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary

Name of School : SSA P/S SHAH MOHALLA

177. Total No. of students enrolled in the school? : 38

178. Total No. of students covered under Mid Day Meal Scheme : 38

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402602

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary

Name of School : SSA P/S DOBAN

179. Total No. of students enrolled in the school? : 5

180. Total No. of students covered under Mid Day Meal Scheme : 5

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402603

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary with Upper Primary

Name of School : BMS CHEKI MOHALLA

181. Total No. of students enrolled in the school? : 90

182. Total No. of students covered under Mid Day Meal Scheme : 90

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402604

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary

Name of School : P/S ZACHALDAR

183. Total No. of students enrolled in the school? : 4

184. Total No. of students covered under Mid Day Meal Scheme : 4

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402607

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary with Upper Primary

Name of School : UPS WARPORA

185. Total No. of students enrolled in the school? : 58

186. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402701

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary with Upper Primary

Name of School : UPS DARINA

187. Total No. of students enrolled in the school? : 103

188. Total No. of students covered under Mid Day Meal Scheme : 103

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402702

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary

Name of School : PS HERPORA

189. Total No. of students enrolled in the school? : 51

190. Total No. of students covered under Mid Day Meal Scheme : 51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402801

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Pr. Up Pr. and Secondary Only

Name of School : HS CH-SARMARG

191. Total No. of students enrolled in the school? : 22

192. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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.

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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402802

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary with Upper Primary

Name of School : UPS MONIDORA

193. Total No. of students enrolled in the school? : 23

194. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402805

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : SSA PUNJABI MOHALLA

195. Total No. of students enrolled in the school? : 17

196. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402806

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : P/S HAJAM MOHALLA SARMARG

197. Total No. of students enrolled in the school? : 11

198. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402807

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : P/S MUKDUM MOHALLA LACHMPORA

199. Total No. of students enrolled in the school? : 17

200. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402808

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary with Upper Primary

Name of School : UPS SARMARG

201. Total No. of students enrolled in the school? : 79

202. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402809

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : SSA EID-GAH MOHALLA

203. Total No. of students enrolled in the school? : 49

204. Total No. of students covered under Mid Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402810

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary with Upper Primary

Name of School : UPS SHIEKH MOHALLA SARMARG

205. Total No. of students enrolled in the school? : 67

206. Total No. of students covered under Mid Day Meal Scheme : 67

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402811

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : PS DORI MOHALLAH SARMARG

207. Total No. of students enrolled in the school? : 14

208. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402901

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary

Name of School : BPS YEMLAR BALLA

209. Total No. of students enrolled in the school? : 12

210. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402902

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary with Upper Primary

Name of School : MS YEMLAR

211. Total No. of students enrolled in the school? : 88

212. Total No. of students covered under Mid Day Meal Scheme : 88

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402903

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary

Name of School : PS SALPAHARA

213. Total No. of students enrolled in the school? : 36

214. Total No. of students covered under Mid Day Meal Scheme : 36

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011402904

Province : Kashmir

District Kupwara

Block of District : Rajwar

School Educational Zone : Rajwar

CRC : ZACHALDARA

Type of School : Primary

Name of School : PS KACHNARD

215. Total No. of students enrolled in the school? : 18

216. 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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011403001

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary with Upper Primary

Name of School : M/S LACHAMPORA

217. Total No. of students enrolled in the school? : 70

218. Total No. of students covered under Mid Day Meal Scheme : 70

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011403002

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : SSA P/S BUNPORA LACHAMPORA

219. Total No. of students enrolled in the school? : 26

220. Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011403003

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : PS CHOPAN MOHALLAH

221. Total No. of students enrolled in the school? : 22

222. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011403004

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : PS KAWDARA LACHAMPORA

223. Total No. of students enrolled in the school? : 28

224. 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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011403101

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary with Upper Primary

Name of School : UPS DOGRIPORA

225. Total No. of students enrolled in the school? : 110

226. Total No. of students covered under Mid Day Meal Scheme : 110

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/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 TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

no

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

yes

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

yes

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011403102

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : SSA P/S CHOTI DARDHAJI

227. Total No. of students enrolled in the school? : 25

228. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

.

MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011403103

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : SSA NAGSARI

229. Total No. of students enrolled in the school? : 26

230. Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

FCI

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Aug-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?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no

Office of the Chief Education officer, Kupwara

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MID-DAY Meal Data of School Education Department, Jammu and Kashmir

Zone :-Rajwar

UDISE Code of School : 01011403104

Province : Kashmir

District Kupwara

Block of District : Rahmal

School Educational Zone : Rajwar

CRC : LACHAMPORA

Type of School : Primary

Name of School : PS MANDAKSAR

231. Total No. of students enrolled in the school? : 20

232. 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?

THROUGH TRANSPORT

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

QUALITY FOOD SERVED

3(ii). How is the calorific value (450 calories and 12 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?

THROUGH CONCERNED HEAD OF THE SCHOOL.

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

YES HEAD OF THE SCHOOL

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

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 ONCE A WEEK

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Option 1

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

YES ON DULY BASIS BY THE HEAD OF THE SCHHOL

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

YES

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

YES

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

YES UNDER HEAD OF THE SCHOOL

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

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5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

YES WITHIN 10 METERS

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

BEORE SERVING THE MDM THE FOOD IS TESTED BY THE CONCERNED HOD OF THE SCHOOL as well as cook cum helper

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

yes,02,5lit and 7liter

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

yes, 10, 10liter,20liter,25liters

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

yes

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

yes,02

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

yes, 20*8, eleectrcity facility is available

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?

training is being provide to cooks cum 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?

training is being provided to the teachers regarding awearnes of scheme for enrollment of students

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

10

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 cum helper

8(ii). Where NGOs are involved, it may 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?

cook cum helpers are engaged on the recomendation of VC by concern HOI approved by concern 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?

they are involed mothers as well as representatives of Gram Panchayat are involved, This helps in regularity and punctuality of the students

10(ii). What are the mechanisms for monitoring the scheme?

District Level asn well as Block level moniter committes have been establised for proper implementation of 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?

no