

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Upper Primary

Name of School : GHS ABHAMA

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

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

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, eggs,fruit etc. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 6, 50Ltrs Each

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

YES 45 Plates,45 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

2

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary with Upper Primary

Name of School : GUPS ABHAMA

3.Total No. of students enrolled in the school? : 129

4.Total No. of students covered under Mid Day Meal Scheme : 129

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The calorific value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, eggs,fruit etc. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size:15'X8'

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 6, 50Ltrs Each

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

YES 129 Plates,129 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

3

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS BANGGRAN ABHAMA

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

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

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 38 Plates,38 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## FIREWOOD

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

No Fund to Purchase Gas Connection

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS LUMBA MOHALLA ABHAMA

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

8.Total No. of students covered under Mid Day Meal Scheme : 27

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

Fair Price Shop(Govt)

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

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Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

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Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 27 Plates,27 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## FIREWOOD

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

No Fund to Purchase Gas Connection

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

It pertains to administrative department

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

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Incharge MD (Teachers )are made aware regularly for the role in the scheme

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No

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

Yes

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Cooks/helpers engaged by the department/village panchayat. (ii)  
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8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

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

1

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

No

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

Rs;1000pm

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

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS TOSIMOHALLA ABAHAMA

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

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

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 36 Plates,36 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## FIREWOOD

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

No Fund to Purchase Gas Connection

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS TOSIMOHALLA ABAHAMA

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

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

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 36 Plates,36 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## FIREWOOD

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

No Fund to Purchase Gas Connection

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS WOODERPORA

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

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

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The calorific value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 23 Plates,23 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## FIREWOOD

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

No Fund to Purchase Gas Connection

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

## Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : ACHGOZA

Type of School : Primary with Upper Primary

Name of School : HS ACHGOZA

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

16. Total No. of students covered under Mid Day Meal Scheme : 122

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The calorific value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 7, 50Ltrs Each

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

YES 122 Plates,122 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

2

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : ACHGOZA

Type of School : Primary

Name of School : PS KHYDORE

17. Total No. of students enrolled in the school? : 42

18. Total No. of students covered under Mid Day Meal Scheme : 42

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 42 Plates,42 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

2

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : ACHGOZA

Type of School : Primary with Upper Primary

Name of School : UPS ADITRAGH

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

20. 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?

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 7, 50Ltrs Each

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

YES 168 Plates,168 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

2

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Upper Primary

Name of School : HS AGLAR

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

22. Total No. of students covered under Mid Day Meal Scheme : 54

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 54 Plates,54 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : PS AGLER KANDI

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

24. Total No. of students covered under Mid Day Meal Scheme : 39

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern  
COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 39 Plates,39 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : PS DAR MOHALLA AGLAR KANDI

25. Total No. of students enrolled in the school? : 42

26. Total No. of students covered under Mid Day Meal Scheme : 42

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 42 Plates,42 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary with Upper Primary

Name of School : UPS AKHAL

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

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

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 33 Plates,33 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary with Upper Primary

Name of School : UPS ANDERWALI

29. Total No. of students enrolled in the school? : 132

30. Total No. of students covered under Mid Day Meal Scheme : 132

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 7, 50Ltrs Each

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

YES 132 Plates,132 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

2

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary with Upper Primary

Name of School : UPS AVENGUND

31. Total No. of students enrolled in the school? : 55

32. Total No. of students covered under Mid Day Meal Scheme : 55

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

YES 4, 50 LTRS EACH

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

YES 55 Plates,55 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Primary

Name of School : GPS BABHAR

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

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

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 30 Plates,30 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

1

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Primary with Upper Primary

Name of School : UPS BABHAR

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

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

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

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

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

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

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

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

Yes, fruit et. Are being served twice in a week

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is done by head tr. By the tr. Regularly.

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

Yes it is monitored by Head of the Institution

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

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

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

Yes

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

Size(15'X8')

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

NA

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

Yes, 2 (3'X3'X5')

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

Yes, 3, 30Ltrs Each

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

YES 37 Plates,37 Glasses

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

Yes

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

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

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

Yes

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

## GAS BASED

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

NA

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

It pertains to administrative department

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

Yes

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

Incharge MD (Teachers )are made aware regularly for the role in the scheme

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

No

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

Yes

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

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

Cook-Cum\_Helpers engaged by the department

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

NA

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

2

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

No

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

Rs;1000pm

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

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

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

No

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

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

Yes

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

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

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

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

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

No

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

No

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

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS BAGI PAYEEN

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

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

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

Fair Price Shop(Govt)

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

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

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

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

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

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

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

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

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

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 58 Plates,58 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS KANDPATHRI

39. Total No. of students enrolled in the school? : 63

40. Total No. of students covered under Mid Day Meal Scheme : 63

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The calorific value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 63 Plates,63 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS TRODIAN BAGH

41. Total No. of students enrolled in the school? : 45

42. Total No. of students covered under Mid Day Meal Scheme : 45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 45 Plates,45 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary with Upper Primary

Name of School : UPS BAGI SANGERWANI

43. Total No. of students enrolled in the school? : 128

44. Total No. of students covered under Mid Day Meal Scheme : 128

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 128 Plates,128 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : ACHGOZA

Type of School : Primary

Name of School : PS BUNKHA BAMNOO

45. Total No. of students enrolled in the school? : 17

46. Total No. of students covered under Mid Day Meal Scheme : 17

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern  
COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 17 Plates,17 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : ACHGOZA

Type of School : Primary with Upper Primary

Name of School : UPS BAMNOO

47. Total No. of students enrolled in the school? : 60

48. Total No. of students covered under Mid Day Meal Scheme : 60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The calorific value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 60 Plates,60 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Primary with Upper Primary

Name of School : MS BELLOW

49. Total No. of students enrolled in the school? : 24

50. Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 24 Plates,24 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Primary with Upper Primary

Name of School : UPS BELLOW

51. Total No. of students enrolled in the school? : 48

52. Total No. of students covered under Mid Day Meal Scheme : 48

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 48 Plates,48 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Primary

Name of School : PS CHANAPORA

53. Total No. of students enrolled in the school? : 15

54. Total No. of students covered under Mid Day Meal Scheme : 15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 15 Plates,15 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : PS CHANA CHECK

55. Total No. of students enrolled in the school? : 35

56. Total No. of students covered under Mid Day Meal Scheme : 35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 35 Plates,35 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : PS DANGER MOHALLA C B NATH

57. Total No. of students enrolled in the school? : 49

58. Total No. of students covered under Mid Day Meal Scheme : 49

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 49 Plates,49 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary with Upper Primary

Name of School : UPS C.B.NATH

59. Total No. of students enrolled in the school? : 191

60. Total No. of students covered under Mid Day Meal Scheme : 191

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 191 Plates,191 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : GPS CHECKI DEEWAN

61. Total No. of students enrolled in the school? : 26

62. Total No. of students covered under Mid Day Meal Scheme : 26

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 26 Plates,26 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : PS CHOWTAL

63. Total No. of students enrolled in the school? : 40

64. Total No. of students covered under Mid Day Meal Scheme : 40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 40 Plates,40 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAJPORA

Type of School : Primary

Name of School : PS CHUNDPORA

65. Total No. of students enrolled in the school? : 21

66. Total No. of students covered under Mid Day Meal Scheme : 21

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 21 Plates,21 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : PS KUMAR MOHALLA DANGERPORA

67. Total No. of students enrolled in the school? : 14

68. Total No. of students covered under Mid Day Meal Scheme : 14

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern  
COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 14 Plates,14 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary with Upper Primary

Name of School : UPS DANGERPORA

69. Total No. of students enrolled in the school? : 42

70. Total No. of students covered under Mid Day Meal Scheme : 42

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 42 Plates,42 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Upper Primary

Name of School : BMS DURBAGAM

71. Total No. of students enrolled in the school? : 27

72. Total No. of students covered under Mid Day Meal Scheme : 27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 27 Plates,27 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary with Upper Primary

Name of School : GHS DRABGAM

73. Total No. of students enrolled in the school? : 37

74. Total No. of students covered under Mid Day Meal Scheme : 37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 37 Plates,37 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : GPS CHUNTIWARI

75. Total No. of students enrolled in the school? : 39

76. Total No. of students covered under Mid Day Meal Scheme : 39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 39 Plates,39 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary

Name of School : PS LADHAKI MOHALLA DRABGAM

77. Total No. of students enrolled in the school? : 56

78. Total No. of students covered under Mid Day Meal Scheme : 56

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 56 Plates,56 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary with Upper Primary

Name of School : UPS DRABGAM PAYEEN

79. Total No. of students enrolled in the school? : 105

80. Total No. of students covered under Mid Day Meal Scheme : 105

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 105 Plates,105 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary

Name of School : PS DRABGAM PAYEEN

81. Total No. of students enrolled in the school? : 57

82. Total No. of students covered under Mid Day Meal Scheme : 57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 57 Plates,57 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS GUJARLAB DRUKLARAN

83. Total No. of students enrolled in the school? : 24

84. Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 24 Plates,24 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS TANGMARG DRAKLAREN

85. Total No. of students enrolled in the school? : 43

86. Total No. of students covered under Mid Day Meal Scheme : 43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern  
COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 43 Plates,43 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS WANCHIWADI DRACKLARN

87. Total No. of students enrolled in the school? : 31

88. Total No. of students covered under Mid Day Meal Scheme : 31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 31 Plates,31 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary with Upper Primary

Name of School : UPS DRAKLARN

89. Total No. of students enrolled in the school? : 127

90. Total No. of students covered under Mid Day Meal Scheme : 127

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 127 Plates,127 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary with Upper Primary

Name of School : MS GULSHANABAD

91. Total No. of students enrolled in the school? : 64

92. Total No. of students covered under Mid Day Meal Scheme : 64

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 64 Plates,64 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary

Name of School : PS ASTANPORA GULSHANABAD

93. Total No. of students enrolled in the school? : 24

94. Total No. of students covered under Mid Day Meal Scheme : 24

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The calorific value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 24 Plates,24 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAJPORA

Type of School : Primary

Name of School : PS CHANA MOHALLA HANJAN BALA

95. Total No. of students enrolled in the school? : 29

96. Total No. of students covered under Mid Day Meal Scheme : 29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 29 Plates,29 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAJPORA

Type of School : Primary with Upper Primary

Name of School : UPS HANJAN BALA

97. Total No. of students enrolled in the school? : 33

98. Total No. of students covered under Mid Day Meal Scheme : 33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 33 Plates,33 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAJPORA

Type of School : Primary with Upper Primary

Name of School : UPS HANJAN BALA

99. Total No. of students enrolled in the school? : 33

100. Total No. of students covered under Mid Day Meal Scheme :  
33

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 33 Plates,33 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary with Upper Primary

Name of School : UPS KACHIPORA

101. Total No. of students enrolled in the school? : 50

102. Total No. of students covered under Mid Day Meal Scheme :  
50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 50 Plates,50 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary with Upper Primary

Name of School : UPS KADIPORA

103. Total No. of students enrolled in the school? : 101

104. 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?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 101 Plates,101 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary with Upper Primary

Name of School : HS KALAMPORA

105. Total No. of students enrolled in the school? : 28

106. Total No. of students covered under Mid Day Meal Scheme :  
28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 28 Plates,28 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : PS BANPORA KALAMPORA

107. Total No. of students enrolled in the school? : 25

108. Total No. of students covered under Mid Day Meal Scheme :  
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 25 Plates,25 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary with Upper Primary

Name of School : HS KAMRAZIPORA

109. Total No. of students enrolled in the school? : 30

110. Total No. of students covered under Mid Day Meal Scheme :  
30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 30 Plates,30 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : PS KAMRAZIPORA

111. Total No. of students enrolled in the school? : 41

112. Total No. of students covered under Mid Day Meal Scheme :  
41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 41 Plates,41 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : CHANA MOHALLAH K KOOT

113. Total No. of students enrolled in the school? : 22

114. Total No. of students covered under Mid Day Meal Scheme :  
22

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 22 Plates,22 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : GPS KANI-KOOT

115. Total No. of students enrolled in the school? : 50

116. Total No. of students covered under Mid Day Meal Scheme :  
50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 50 Plates,50 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary with Upper Primary

Name of School : UPS KANIGAM

117. Total No. of students enrolled in the school? : 67

118. 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?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 67 Plates,67 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary with Upper Primary

Name of School : UPS K-DRABGAM

119. Total No. of students enrolled in the school? : 51

120. Total No. of students covered under Mid Day Meal Scheme :  
51

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 51 Plates,51 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : PS NAR MOHALLA KHAIGAM

121. Total No. of students enrolled in the school? : 27

122. Total No. of students covered under Mid Day Meal Scheme :  
27

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 27 Plates,27 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary with Upper Primary

Name of School : UPS KHAIGAM

123. Total No. of students enrolled in the school? : 43

124. Total No. of students covered under Mid Day Meal Scheme :  
43

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 43 Plates,43 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : ACHGOZA

Type of School : Primary

Name of School : PS KHAR CHEK

125. Total No. of students enrolled in the school? : 64

126. Total No. of students covered under Mid Day Meal Scheme :  
64

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 64 Plates,64 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary with Upper Primary

Name of School : UPS LASSIDABAN

127. Total No. of students enrolled in the school? : 106

128. Total No. of students covered under Mid Day Meal Scheme :  
106

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 106 Plates,106 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : PS MIRGUND

129. Total No. of students enrolled in the school? : 50

130. Total No. of students covered under Mid Day Meal Scheme :  
50

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 50 Plates,50 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary with Upper Primary

Name of School : HS MITRIGAM

131. Total No. of students enrolled in the school? : 62

132. Total No. of students covered under Mid Day Meal Scheme :  
62

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 62 Plates,62 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : GPS NICHANDAGEN

133. Total No. of students enrolled in the school? : 37

134. Total No. of students covered under Mid Day Meal Scheme :  
37

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 37 Plates,37 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary

Name of School : PS PUTRIGAM

135. Total No. of students enrolled in the school? : 28

136. Total No. of students covered under Mid Day Meal Scheme :  
28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 28 Plates,28 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary

Name of School : PS SHALTAQIYA

137. Total No. of students enrolled in the school? : 19

138. Total No. of students covered under Mid Day Meal Scheme :  
19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 19 Plates,19 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary with Upper Primary

Name of School : HS PUTRIGAM

139. Total No. of students enrolled in the school? : 76

140. Total No. of students covered under Mid Day Meal Scheme :  
76

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 76 Plates,76 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : GPS NENGERPORA

141. Total No. of students enrolled in the school? : 15

142. Total No. of students covered under Mid Day Meal Scheme :  
15

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 15 Plates,15 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : GPS RESHIPORA

143. Total No. of students enrolled in the school? : 115

144. Total No. of students covered under Mid Day Meal Scheme :  
115

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 115 Plates,115 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Upper Primary

Name of School : HS QASBA YAR

145. Total No. of students enrolled in the school? : 54

146. Total No. of students covered under Mid Day Meal Scheme :  
54

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 54 Plates,54 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : PS MALIK MOHALLA QASBAYAR

147. Total No. of students enrolled in the school? : 13

148. Total No. of students covered under Mid Day Meal Scheme :  
13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 13 Plates,13 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

## MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : PS NEW COLONY DARDPORA YAR

149. Total No. of students enrolled in the school? : 12

150. Total No. of students covered under Mid Day Meal Scheme :  
12

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 12 Plates,12 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : PS SUBHAN DAR MOHALLA QASBAYAR

151. Total No. of students enrolled in the school? : 18

152. Total No. of students covered under Mid Day Meal Scheme :  
18

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 18 Plates,18 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary with Upper Primary

Name of School : UPS DARDPORA QASBA YAR

153. Total No. of students enrolled in the school? : 55

154. Total No. of students covered under Mid Day Meal Scheme :  
55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 55 Plates,55 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAJPORA

Type of School : Upper Primary

Name of School : GHS RAJPORA

155. Total No. of students enrolled in the school? : 20

156. Total No. of students covered under Mid Day Meal Scheme :  
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 20 Plates,20 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAJPORA

Type of School : Primary with Upper Primary

Name of School : MS RAJPORA

157. Total No. of students enrolled in the school? : 29

158. Total No. of students covered under Mid Day Meal Scheme :  
29

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 29 Plates,29 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAJPORA

Type of School : Primary

Name of School : PS NAI BASTI RAJ

159. Total No. of students enrolled in the school? : 23

160. Total No. of students covered under Mid Day Meal Scheme :  
23

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 23 Plates,23 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Upper Primary

Name of School : BMS RAHMOO

161. Total No. of students enrolled in the school? : 45

162. Total No. of students covered under Mid Day Meal Scheme :  
45

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 45 Plates,45 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary

Name of School : BPS HARGAM

163. Total No. of students enrolled in the school? : 31

164. Total No. of students covered under Mid Day Meal Scheme :  
31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 31 Plates,31 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary

Name of School : GPS ASTANPORA

165. Total No. of students enrolled in the school? : 87

166. Total No. of students covered under Mid Day Meal Scheme :  
87

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 87 Plates,87 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary with Upper Primary

Name of School : GUPS RAHMOO

167. Total No. of students enrolled in the school? : 103

168. Total No. of students covered under Mid Day Meal Scheme :  
103

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 103 Plates,103 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary

Name of School : PS BUNGAM RAHMOO

169. Total No. of students enrolled in the school? : 31

170. Total No. of students covered under Mid Day Meal Scheme :  
31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 31 Plates,31 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Upper Primary

Name of School : BHS SANGERWANI

171. Total No. of students enrolled in the school? : 138

172. Total No. of students covered under Mid Day Meal Scheme :  
138

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 138 Plates,138 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS BAJARD MOHLLA SANGERWANI

173. Total No. of students enrolled in the school? : 57

174. Total No. of students covered under Mid Day Meal Scheme :  
57

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 57 Plates,57 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS BANJARAN

175. Total No. of students enrolled in the school? : 19

176. Total No. of students covered under Mid Day Meal Scheme :  
19

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 19 Plates,19 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS CHACHI MOHALLA SANGERWANI

177. Total No. of students enrolled in the school? : 78

178. Total No. of students covered under Mid Day Meal Scheme :  
78

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 78 Plates,78 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS GOORSI MOHALLA SANGERWANI

179. Total No. of students enrolled in the school? : 35

180. Total No. of students covered under Mid Day Meal Scheme :  
35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 35 Plates,35 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS HILL SANGERWANI

181. Total No. of students enrolled in the school? : 55

182. Total No. of students covered under Mid Day Meal Scheme :  
55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 55 Plates,55 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS KALAS MOHALLA SANGERWANI

183. Total No. of students enrolled in the school? : 39

184. Total No. of students covered under Mid Day Meal Scheme :  
39

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 39 Plates,39 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS KUMAR MOHLLA NICHENDA JAN

185. Total No. of students enrolled in the school? : 48

186. Total No. of students covered under Mid Day Meal Scheme :  
48

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 48 Plates,48 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS PASWAL MOHALLA SANGERWANI

187. Total No. of students enrolled in the school? : 65

188. Total No. of students covered under Mid Day Meal Scheme :  
65

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 65 Plates,65 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS PEER MOHALLA SANGERWANI

189. Total No. of students enrolled in the school? : 68

190. 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?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 68 Plates,68 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : BAGH SANGERWANI

Type of School : Primary

Name of School : PS Teadwa Mohalla Sangerwani

191. Total No. of students enrolled in the school? : 60

192. Total No. of students covered under Mid Day Meal Scheme :  
60

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 60 Plates,60 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : GPS BABAGUND

193. Total No. of students enrolled in the school? : 10

194. Total No. of students covered under Mid Day Meal Scheme :  
10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 10 Plates,10 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Primary with Upper Primary

Name of School : UPS SHANGERPORA

195. Total No. of students enrolled in the school? : 40

196. Total No. of students covered under Mid Day Meal Scheme :  
40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 40 Plates,40 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : PS SIKLOO

197. Total No. of students enrolled in the school? : 20

198. Total No. of students covered under Mid Day Meal Scheme :  
20

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 20 Plates,20 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : PS KHARI MOHALLA SONABANJAR

199. Total No. of students enrolled in the school? : 30

200. Total No. of students covered under Mid Day Meal Scheme :  
30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 30 Plates,30 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## FIREWOOD

5(xii). Reason for not using gas based cooking and proposal to convert.

No Fund to Purchase Gas Connection

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary with Upper Primary

Name of School : UPS SONABANJAR

201. Total No. of students enrolled in the school? : 95

202. Total No. of students covered under Mid Day Meal Scheme :  
95

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 7, 50Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 95 Plates,95 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : GULSHANABAD

Type of School : Primary

Name of School : PS SONACHAKU

203. Total No. of students enrolled in the school? : 10

204. Total No. of students covered under Mid Day Meal Scheme :  
10

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 10 Plates,10 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.)

### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Primary with Upper Primary

Name of School : MS SONASAMIL

205. Total No. of students enrolled in the school? : 41

206. Total No. of students covered under Mid Day Meal Scheme :  
41

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 41 Plates,41 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : ACHGOZA

Type of School : Primary

Name of School : PS SUMBAL

207. Total No. of students enrolled in the school? : 13

208. Total No. of students covered under Mid Day Meal Scheme :  
13

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 13 Plates,13 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary with Upper Primary

Name of School : GUPS THOKARPORA

209. Total No. of students enrolled in the school? : 59

210. Total No. of students covered under Mid Day Meal Scheme :  
59

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 59 Plates,59 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Primary

Name of School : GPS HERGAM TIKEN

211. Total No. of students enrolled in the school? : 32

212. Total No. of students covered under Mid Day Meal Scheme :  
32

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 32 Plates,32 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Primary

Name of School : GPS TIKEN

213. Total No. of students enrolled in the school? : 31

214. Total No. of students covered under Mid Day Meal Scheme :  
31

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 31 Plates,31 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : BELLOW

Type of School : Upper Primary

Name of School : HS TIKEN

215. Total No. of students enrolled in the school? : 28

216. Total No. of students covered under Mid Day Meal Scheme :  
28

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 28 Plates,28 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary

Name of School : GPS TENGHAR TUJAN

217. Total No. of students enrolled in the school? : 30

218. Total No. of students covered under Mid Day Meal Scheme :  
30

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 30 Plates,30 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary with Upper Primary

Name of School : HS TUJAN

219. Total No. of students enrolled in the school? : 55

220. Total No. of students covered under Mid Day Meal Scheme :  
55

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 55 Plates,55 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary

Name of School : PS NEW COLONY TUJAN

221. Total No. of students enrolled in the school? : 40

222. Total No. of students covered under Mid Day Meal Scheme :  
40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 40 Plates,40 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary

Name of School : PS TUJAN

223. Total No. of students enrolled in the school? : 52

224. Total No. of students covered under Mid Day Meal Scheme :  
52

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 52 Plates,52 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

2

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : GPS WASSUMARG

225. Total No. of students enrolled in the school? : 40

226. Total No. of students covered under Mid Day Meal Scheme :  
40

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 40 Plates,40 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : Normal PS Wassumarg

227. Total No. of students enrolled in the school? : 35

228. Total No. of students covered under Mid Day Meal Scheme :  
35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 35 Plates,35 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

## Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : Normal PS Wassumarg

229. Total No. of students enrolled in the school? : 35

230. Total No. of students covered under Mid Day Meal Scheme :  
35

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 35 Plates,35 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

## Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary

Name of School : PS WASSYMARG

231. Total No. of students enrolled in the school? : 25

232. Total No. of students covered under Mid Day Meal Scheme :  
25

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 25 Plates,25 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

## Jammu and Kashmir

### Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : ABHAMA

School Educational Zone : Shadimarg

CRC : KAMRAZIPORA

Type of School : Primary with Upper Primary

Name of School : HS WASSIMARG

233. Total No. of students enrolled in the school? : 69

234. Total No. of students covered under Mid Day Meal Scheme :  
69

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done

by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily

basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 69 Plates,69 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean

water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

## GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i)

Cooks/helpers engaged by the department/village panchayat. (ii)  
Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

3

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at

district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

## Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : QASBAYAR

Type of School : Primary

Name of School : PS YADER

235. Total No. of students enrolled in the school? : 16

236. Total No. of students covered under Mid Day Meal Scheme :  
16

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

Yes, 3, 30Ltrs Each

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 16 Plates,16 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

# MID-DAY Meal Data of Chief Education Office Pulwama Jammu and Kashmir

## Zone :-Shadimarg

SNO : 1

UDISE Code of School : 0

Province : Kashmir

Block of District : Keller

School Educational Zone : Shadimarg

CRC : RAHMOO

Type of School : Primary with Upper Primary

Name of School : UPS ZAGIGAM

237. Total No. of students enrolled in the school? : 58

238. Total No. of students covered under Mid Day Meal Scheme :  
58

2(i). Whether the food grains are transported from FCI or supply is taken from fair price shop?

Fair Price Shop(Govt)

2(ii). What are the arrangements for transporting food grains from FCI godown/fair price shop to school to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?

In the nearby vicinities. It is arranged through hand cart/labour. In the distant areas it is arranged by local transport.

3(i). How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?

The quality of cooked meals is tasted by incharge MDM Teacher and School Head Teacher regularly.

3(ii). How is the calorific value (450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level) ensured?

The caloric value for Pry and Upper Pry. Level is ensured by following devised menu strictly.

3(iii). What is the system of assessing the nutritional value of the

meal under MDM scheme?

The system of assessing the nutritional value of the meal under MDM Scheme is done by administrative department frequently..

3(iv). Who is planning the weekly menu? Is the weekly menu displayed in the school?

The school Head teacher is planning the weekly menu which is displayed in the school.

3(v). Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?

Assistance in this regard is taken from concerned BMO's/CDPOs and VECs

3(vi). Is there any standard prescription to include minimum quantity of vegetables, dal /lentils? How its implementation is ensured?

Yes there are standard prescriptions in this regard. By following the weekly menu its standard is ensured.

3(vii). Are eggs, fruits etc. being served and how frequently?

Yes, fruit et. Are being served twice in a week

4(i). Whether regularity, wholesomeness and overall quality of mid day meal served to children is being monitored on daily basis, if yes, then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(ii). Whether cleanliness in cooking, serving and consumption of mid day meal is being monitored on daily basis, if yes then by whom?

Yes it is done by head tr. By the tr. Regularly.

4(iii). Whether timely procurement of ingredients, fuel, etc. of good quality is monitored on weekly basis?

Yes it is monitored by Head of the Institution

4(iv). Whether quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?

Yes it is recorded in daily Consumption Register and signed by MDM in charge

4(v). Whether raw material is inspected daily before being put to

use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?

Raw material is inspected by Head of the institution, MDM in charge and Concern COOK(s)

5(i). Whether school/centre has pucca kitchen cum store as per specification of para 4.2/r/w Ann. 9? If yes then give size and other details of kitchen and store, both separately.

Yes

5(ii). Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?

Size(15'X8')

5(iii). What measures, if any, are being adopted to test and ensure quality and quantity of food in case food is procured from a centralized kitchen?

NA

5(iv). Whether school/centre has storage bins? If yes, give number, size and nature of bins.

Yes, 2 (3'X3'X5')

5(v). Whether the school/centre has cooking utensils? If yes, give their number and size.

YES 4, 50 LTRS EACH

5(vi) Whether the school/centre has utensils for children to have food (plate, glass, bowl, spoon, one each per child) ?

YES 58 Plates,58 Glasses

5(vii). Whether the school/centre has functional hand wash facility/counters with soap? If yes, give their number.

Yes

5(viii). Whether the school/centre has proper arrangement for pure drinking water?

Yes

5(ix). Whether the school/centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?

Yes

5(x). Whether the school/center has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.

Yes

5(xi). Nature of fuel being used (gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.)

#### GAS BASED

5(xii). Reason for not using gas based cooking and proposal to convert.

NA

6(i). Details of plan to train teachers and organizers/cooks/helpers?

It pertains to administrative department

6(ii). Are VECs (village education committees), SMCs (steering and Monitoring committee), MTAs (mothers-teachers association), etc. oriented for effective implementation through their close supervision?

Yes

7(i). Details of orienting teachers regarding their role in the scheme?

Incharge MD (Teachers )are made aware regularly for the role in the scheme

7(ii). Has a training module been developed in 20 days in service training for teachers under SSA (Sarv siksha abhiyaan)? Details of teacher training conducted in this regard.

No

7(iii). Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.

Yes

8(i). Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the department/village panchayat. (ii) Self help groups (iii) NGOs (iv) Mothers groups (v) Any other

Cook-Cum\_Helpers engaged by the department

8(ii). Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM scheme.

NA

8(iii). Total No. of Organizers,cooks and helper.

1

8(iv). Are cooks/helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using and good practices of cooking, prior to employing/deploying them on the job for preparing mid day meal for children.

No

8(v). Remuneration being given to (i) organizers, (ii) head cook, (iii) cook and (iv) helper.

Rs;1000pm

8(vi). Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?

The Cook engaged by ZEO on the resolution passed by the VEC and forwarded by Head teacher,

8(vii) Have self help groups been tapped for the programme? (if not, constraints in this regard).

No

9(i). Whether steering cum monitoring committees constituted at district and block level and whether regular meeting are held, frequency of meetings?

Yes

10(i). What are the steps taken to involve mothers/representatives of local bodies/gram panchayats/gram sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?

The representatives of these functionaries are invited in Community Mobilization Programme and motivated to supervise the preparation of meals and feeding to children . it has improved the participation of local bodies in monitoring the scheme

10(ii). What are the mechanisms for monitoring the scheme?

The monitoring is done at distt level as well as zonal Level by conducting by surprise visits of the schools at MDM Serving time. Corrective measures are initiated at school level if needed

10(iii). Whether quarterly assessment of the programme through district institutes of education & Training has begun?

No

11(i). Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?

No

